



ANSON MILLS

## **Plain and Simple Farro Piccolo**

### **Yield**

About 1<sup>1</sup>/<sub>3</sub> cups

### **Time**

About 45 minutes

### **Equipment Mise en Place**

For this recipe, you will need a heavy-bottomed 2-quart saucepan, a wooden spoon, and a fine-holed footed colander.

### **Ingredients**

3.5 ounces (1/2 cup) Anson Mills Farro Piccolo

2 cups spring or filtered water

1/2 teaspoon fine sea salt

### **Directions**

Combine the farro and water in a heavy-bottomed 2-quart saucepan and bring to a simmer over medium-high heat. Lower the heat to maintain a gentle simmer and cook until the farro is just tender, about 15 minutes, stirring in the salt halfway through the cooking time. Remove from the heat and let the farro cool in the saucepan. Drain in a fine-holed footed colander and shake lightly to dry.