

**WILD MUSHROOM AND FARRO SOUP (SERVES 6)**  
**AS PRINTED IN INA GARTEN'S "MAKE IT AHEAD" COOKBOOK**

1 ½ oz dried wild mushrooms, such as morels or porcini  
3 T. olive oil  
4 oz pancetta, ½ inch diced  
3 cups chopped yellow onions (2 onions)  
2 cups (½ inch diced) carrots (3-4 carrots)  
4 teaspoons minced garlic (4 cloves)  
¾ cup pearled faro (5 oz)  
12 oz fresh cremini mushrooms, cleaned, stems discarded, ¼ inch sliced  
½ cup plus 2 T. dry Marsala wine  
4 cups canned beef broth, such as College Inn  
3 large sprigs fresh thyme, tied together with kitchen twine  
Kosher salt and freshly ground pepper  
2 T all-purpose flour  
2 T unsalted butter, at room temperature  
4 oz crème fraiche  
½ cup minced fresh flat-leaf parsley

Place the dried mushrooms and 6 cups of water in a medium pot and bring to a boil. Turn off the heat, cover, and set aside for at least 20 minutes.

Heat olive oil in large pot or Dutch oven. Add pancetta, onion, carrots, and celery; sauté over medium heat for 10 minutes, stirring occasionally, until the vegetables are tender. Add the garlic and farro and cook for 2 minutes, stirring occasionally. Add the cremini mushrooms and ½ cup Marsala and cook 5-7 minutes, until the mushrooms have released some of their liquid.

Strain the dried mushrooms through cheesecloth, **RESERVING THE LIQUID**. Coarsely chop the mushrooms and add them to the pot, along with the strained soaking liquid, the beef broth, thyme, 2 teaspoons salt, 1-teaspoon pepper. Bring to a boil, lower heat and simmer, partially covered for 45 minutes, or until faro is tender. Discard thyme bundle.

In small bowl, mash together the flour and butter, stir into the hot soup. Simmer 5 minutes, stir in crème fraiche and remaining 2 tablespoons of Marsala.\* Sprinkle with parsley and serve hot.

\* NOTE: I did not add the crème fraiche or additional Marsala before serving at the luncheon.