

Parade

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This Warm Farro Salad with Stone Fruit and Chive Truffle Vinaigrette is Heaven in a Bowl

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By **KELLI ACCIARDO** @kelliacciaro



(Living Room at the Brenton Hotel)

When you think of [Newport, Rhode Island](#), 24/7 lobster rolls probably come to mind. And while [lobster](#) is always a good idea in the City by the Sea, a roster of newly-opened restaurants and brilliant chefs have been churning out a little something different for fall.

Enter this **Farro Salad** that was just added to the menu at [The Living Room at the Brenton Hotel](#). Packed with heirloom tomatoes, stone fruit, feta, baby kale and toasted hazelnuts in a chive [truffle](#) vinaigrette, it's everything we want this autumn—in a bowl.



(Living Room at the Brenton Hotel)

“I have to give credit for this salad to our Executive Sous Chef, Greg Levada, and his immense love of stone fruit for this recipe,” says Brenton Hotel Executive Chef Kevin Wood. “At the time this salad was put on the menu, we were getting beautiful baby kale and heirloom cherry tomatoes from [Greenview Farm](#) in Wakefield, RI and decided they would pair well with [warm farro](#) and the peaches and plums that were coming into season. Add the tangy warmth of the chive truffle vinaigrette, toasted hazelnuts, and the Salty Sea Feta from [Narragansett Creamery](#), and the result is delicious!”

To assemble this beauty, first make the farro (recipe below) and the chive truffle vinaigrette (recipe below). Once the farro and dressing are made, combine the warm farro with the baby kale and vinaigrette. Then garnish with feta, toasted hazelnuts, heirloom tomatoes and stone fruit.



(Living Room at the Brenton Hotel)

Warm Farro Salad with Stone Fruit

By CHEF KEVIN WOOD

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INGREDIENTS

Farro Salad:

- ¼ cup olive oil
- 1 large shallot, minced
- 1 pinch crushed red pepper
- 1 bay leaf
- 1 Tbsp dry thyme or a few sprigs fresh
- 500 g farro
- 2 tsp salt
- ¼ cup sherry
- 6 cups water

Chive Truffle Vinaigrette:

- 4 Tbsp chives, fine mince
- 2 Tbsp shallots, fine mince
- 2 cups Grapeseed oil
- 2 Tbsp truffle oil
- ½ cup lemon juice
- 2 tsp sugar
- 1½ Tbsp ground black pepper
- 2 tsp salt

DIRECTIONS

Farro Salad:

1. Sweat the shallots in the oil until translucent. Do not brown the shallots.
2. Add the salt, pepper, farro, bay leaf, and thyme and stir to coat the farro with the oil.
3. Add the Sherry and stir to incorporate.
4. Add the water and bring to a boil.
5. Reduce heat and simmer for 30 minutes. All but a little of the water should be absorbed into the farro.
6. If not using immediately, spread farro out on a sheet pan and cool thoroughly. Can be stored in refrigerator for 1 week.

Chive Truffle Vinaigrette:

1. Combine all ingredients and mix well. A quart Mason jar is perfect for this. Add all ingredients, cap, shake.

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