

# Farro, Goat Cheese and Beet Bake



FOODSERVICE

SERVING SIZE: 12

## Ingredients

- 1/2 cup Goat Cheese
- 2 cups Heavy Cream
- 2 tablespoons Garlic, minced
- 1 1/2 cups **Furmano's Fully Cooked Farro**, Drained & Rinsed
- 1 1/2 cups **Furmano's Sliced Beets**, Drained
- 1 1/2 tablespoons Salt
- 2 teaspoons Black Pepper
- As Needed Pam Cooking Spray as needed

## In This Recipe



Fully Cooked Farro - 24 oz.



Fully Cooked Farro - 96 oz.



Sliced Beets

## Preparation

1. Preheat oven to 375F.
2. In a medium sized pot over medium heat, pour in Heavy Cream and add Goat Cheese and Garlic. Bring Cream mixture to a boil and then a simmer, stir constantly. Reduce by a 1/3rd. Reserve.
3. In a medium sized saute pan, add cooking spray to coat the pan. Place slices of beets all around the pan in a single layer. Add Farro to Beets evenly layering.
4. Pour Goat Cheese cream over Beets/Farro Mixture and top with Salt and Pepper. Cover with foil and bake for forty five minutes.
5. Let cool for ten minutes so mixture can solidify.
6. Slice like a pizza or a Potatoes Anna.