

# Chicken, Artichoke, Farro and Wild Mushroom Gratin

Serves 4-6

*Here's a richly flavored gratin where all of the components are cooked separately in the Wood Stone oven, then combined and finished in the oven to meld all of the flavors.*

## Ingredients

3 Tbsp.	olive oil
4 each	chicken thighs, boneless, skinless and cut into 1-in. pieces
	Kosher salt and freshly ground black pepper
2 large	artichokes, completely trimmed, chokes removed and cut into eighths
¼ cup	shallots, minced
3 Tbsp.	butter
½ lb.	wild mushrooms, cut into 1-in. pieces
2 tsp.	thyme leaves, chopped
2 Tbsp.	flour
2 Tbsp.	dry sherry
1 cup	chicken stock
3 cup	farro, cooked (about 1 cup raw)
1 cup	Fontina cheese, grated
½ cup	breadcrumbs

## Method

**Oven Temperature: 500-550 degrees**

### Flame Height: 5

Heat 1 Tbsp. of the oil in a large sauté pan in the **center** of the oven.

Season the chicken pieces with salt and pepper. Add to the pan and cook **in front of the flame** until browned. Remove chicken with a slotted spoon to a 2 quart gratin dish and set aside.

### Flame Height: 3

Add remaining oil to the pan along with artichokes and half of the shallots; season with salt and pepper. Cover pan and cook in the **center** of the oven for about 8-10 minutes or until artichokes are just tender when pierced with a knife. Remove artichokes to the gratin dish.

### Flame Height: 5

Add butter to the pan along with mushrooms and remaining shallots. Cook **in front of the flame**, stirring once or twice, for 2-3 minutes or until nicely browned. Season with salt, pepper and thyme.

### Flame Height: 3

Add flour to pan, stir and cook in the **doorway** for 2 minutes. Add sherry, stir and cook 1 minute more. Stir in the chicken stock and heat to a simmer in the **center** of the oven. Return chicken and artichoke mixture to the pan. Adjust seasoning as necessary.

Spread the farro over the bottom of the gratin dish and pour chicken mixture over all. Distribute the cheese evenly over the top and sprinkle with breadcrumbs.



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