

Koliva (Кутя)

1 lb of Farro

Cook as per directions (about 30 minutes), drain well, and try to dry it

add:

1/2 c. chopped walnuts

1/2 c. white raisins

1/2 c. brown raisins

1/2+ c. honey

1/2 c slivered almonds

1 tsp cinnamon

1/2 c. cut up dry apricots

Add fruit and honey as much as you like it

For decoration:

powdered sugar

Jordan Almonds

raisins

Lesson learned, that you have to decorate at the last minute, or the powdered sugar will be soaked

Thanks to Inga Kovalenko for this recipe.