



casserolle · ø 15,7 cm, l 23,2 cm, h 6 cm · no. 4186/470, wooden board · 38 x 20 cm · no. 4177/970, kitchen towel stripes · no. 73213/065

LENTIL STEW & FARMHOUSE BREAD

SERVES 4:

150 g cubed ham, 3 onions, 2 pcs. leek, small, ½ pc. celeriac, 600 g potatoes, starchy, 300 g carrots, 2 l stock, 500 g big lentils, 100 g red lentils, 1 tbsp. vinegar, 2 bayleaves, diff. herbs (like chervil, thyme, oregano, parsley)

PREPARATION:

Roast the cubed ham and onions. Deglaze with the stock. Add the chopped potatoes and vegetables. Add the bayleaves. Also add the lentils. The red lentils become very smooth, the stew becomes creamy. Boil the stew.

Afterward season with salt, pepper, 1 pinch sugar, chervil, thyme, oregano, parsley. Cook the stew until done and remove the bayleaves before serving. Fresh farmhouse bread goes well with it.