



# MIXED LENTIL CREAM CASSEROLE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Reduces skin formation and discolouration, enabling longer presentation times



15



easy

## INGREDIENTS FOR 4 PORTIONS

<b>50 g</b>	Onion(s), finely chopped
<b>50 g</b>	Streaky smoked bacon, diced
<b>3 g</b>	Garlic, finely chopped
<b>10 ml</b>	Sunflower oil
	Flour, to bind
<b>250 ml</b>	Clear vegetable stock
	Lime zest, finely grated
<b>20 g</b>	Tarragon mustard
<b>20 ml</b>	Balsamic vinegar
	Pepper
	Caraway seed powder
	Marjoram
<b>125 g</b>	Green lentils
<b>50 g</b>	Potatoes, peeled
<b>50 g</b>	Carrots, peeled
<b>50 g</b>	Red pepper(s), diced
<b>250 g</b>	QimiQ Classic, chilled
	Salt and pepper

## METHOD

1. Fry the onion, bacon and garlic in oil, dust with the flour and douse with vegetable stock.
2. Add the lime zest, mustard, vinegar, pepper, caraway seeds and marjoram and mix well.
3. Add the lentils, potato and carrots and cook until tender. Add the pepper.
4. Finish with the cold QimiQ Classic and season to taste.