



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 10 PORTIONS

50 g	Onion(s), finely chopped
100 g	Streaky smoked bacon, diced
5 g	Garlic, finely chopped
10 ml	Sunflower oil
	Flour, to bind
500 ml	Clear vegetable stock
	Lime zest, finely grated
30 g	Tarragon mustard
30 ml	Balsamic vinegar
	Pepper
	Caraway seed powder
	Marjoram
250 g	Green lentils
100 g	Potatoes, peeled
50 g	Carrots, peeled
50 g	Red pepper(s), diced
500 g	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.