



MIXED LENTIL CREAM CASSEROLE



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

50 g	Onion(s), finely chopped
50 g	Streaky smoked bacon, diced
3 g	Garlic, finely chopped
10 ml	Sunflower oil
	AP Flour, to bind
250 ml	Clear vegetable stock
	Lime zest, finely grated
20 g	Mustard
20 ml	Balsamic vinegar
	Pepper
	Caraway seed powder
	Marjoram
125 g	Green lentils
50 g	Potatoes, peeled
50 g	Carrots, peeled
50 g	Red bell pepper(s), diced
250 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 bell pepper.
4. Finish with the cold QimiQ Classic and season to taste.