



# 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 10 PORTIONS

<b>50 g</b>	Onion(s), finely chopped
<b>100 g</b>	Streaky smoked bacon, diced
<b>5 g</b>	Garlic, finely chopped
<b>10 ml</b>	Sunflower oil
	AP Flour, to bind
<b>500 ml</b>	Clear vegetable stock
	Lime zest, finely grated
<b>30 g</b>	Mustard
<b>30 ml</b>	Balsamic vinegar
	Pepper
	Caraway seed powder
	Marjoram
<b>250 g</b>	Green lentils
<b>100 g</b>	Potatoes, peeled
<b>50 g</b>	Carrots, peeled
<b>50 g</b>	Red bell pepper(s), diced
<b>500 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 bell pepper.
4. Finish with the cold QimiQ Classic and season to taste.