



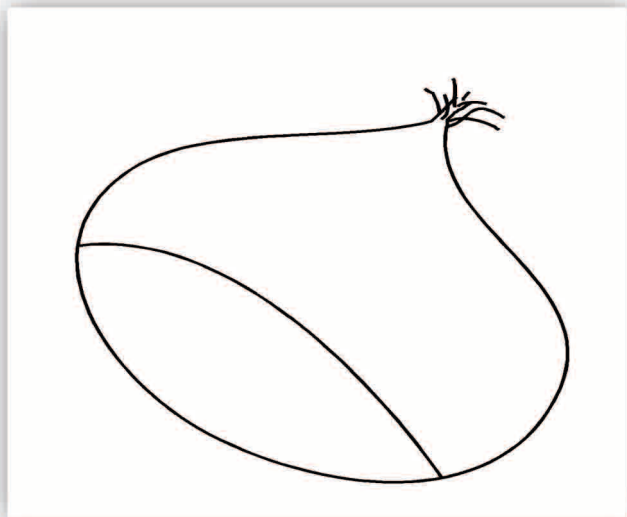
Mario Vino

Marions les marrons

with **CONCEPT Fruits**



12 Recipe card Lentil & Chestnut soup



Ingredients



X4-6

- 250g of vacuum packed cooked chestnuts,
- 250g of Le Puy Lentils,
- 1 onion, 1 carrot, 1 stick of celery,
- butter or vegetable oil,
- bouillon or 1 stock cube,
- a bay leaf and thyme.



Making

- Finely chop the onion, celery, carrot and then sauté in butter or vegetable oil for 3 to 5 minutes, until soft.
- Add about 6-8 cups of water, the stock cube or a heaped teaspoon of bouillon, a bay leaf and about 1 teaspoon of dried thyme.
- Bring to the boil and add the lentils (you can use other lentils if you do not have Le Puy; we just prefer these).
- Lower heat and simmer for about 20 minutes or until the lentils are soft.
- Now add the chestnuts and cook for a further 15-20 minutes more until tender.
- Take out the bay leaf and springs of thyme and whiz with a stick blender until smooth.
- Add salt and pepper to taste.

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