

View from the Fridge – Recipes from Brian Donkin

Recipe # 90 – Puy Lentil and Potato Puree

Preparation time: 7 mins – Cooking time: 25 mins

Ingredients for cooking:

1 clove garlic smashed
1 stalk celery diced
1 small onion diced
1 medium sized potato peeled and diced
1 wine glass of puy lentils washed
2 wine glasses of vegetable stock
25gms butter

Method

1. In heavy pot gently cook celery, onion and garlic for five minutes.
2. Add the puy lentils and potatoes and stock.
3. Bring to the boil and simmer for 20 minutes stirring regularly with wooden spoon
4. Pour into bowl and blend

Serves 3

