



Braised Lentils du Pays

Ingredients

1 kg Lentils (soak for 45mins.)
1 25g Pancetta (fine diced)
1 Large carrot (fine diced)
2 Sticks of celery (fine diced)
4 Large shallots (fine diced)
250ml Madeira
½ bunch of Thyme
1 L Lamb Jus

Method

Heat a thick bottom pan, add the diced pancetta.

When the pancetta has started to colour, add the diced vegetables, stirring continuously.

When the vegetables have just started to colour, add the drained lentils and coat with the veg.

Add the thyme.

Add the Madeira, bring to the boil, flambé.

Add the lamb jus and reduce the heat, simmer until the lentils are soft.

Transfer to a shallow tray and chill until ready for use.