



Lentil & Foie Gras Soup

Ingredients

1 kg Puy Lentils
3 ½ L water
8 Garlic cloves
200g Onion, spiked with cloves
150g carrot
250g Smoked bacon trimmings
2 tsp chicken bouillon
Bouquet garni

Method

Cover the lentils with cold water and bring to the boil, drain and wash under cold water.

Put the lentils into a clean pan, add the 3 ½ L water and all the rest of the ingredients & cook until the lentils are soft. Leave to sit for 1 hour.

Remove some of the lentils for garnish.

Drain the juices, remove the bacon & bouquet garni, purée the lentils & veg with juices and pass through a conical strainer.

To finish the soup:

1 L Soup base puree
¼ L Water
200ml Milk
200ml Whipping cream
200g Butter
Foie gras trimmings
Black truffle oil to taste

Mix all the ingredients together (except the foie gras, butter & truffle oil)

Bring to the boil, add the foie gras, butter & truffle and blend into the soup.

Season & pass through a conical strainer 3 times.