

Lentils cream with smoked duck breast and goat cheese cream with chive.

Recette pour 4 personnes

Description A rich soup for the winter time rich in colours and flavors.

Ingrédients

For the soup

- 500 Ml Green puy lentils
- 20 Slice(s) Smoked duck breast
- 1.50 Liter(s) Chicken stock
- 2 Unit(s) Carrot
- 1 Unit(s) White onion
- 3 Clove(s) Garlic
- 300 Ml 35% cooking cream
- 100 Gr Fresh goat cheese
- 8 Sprig(s) Chives
- 1 Unit(s) French shallot
- 2 Sprig(s) Thyme

- Salt and pepper

Préparations

Temps de préparation **45.00 mins**

For the preparations

Dice the carrots, the shallots and the onion in small cubes. Chop the tyme and the garlic. Ciselez the chive, work 200 ml of cream with the goat cheese until it gets smooth, add the chive.

For the soup

In a pot of olive ol, sweat the onion, the shallot, the tyme and the carrot. Add the lentils and pour the stock on the top, let it cook until the lentils get tender. Smooth it with the rest of the cream and fix the seasoning.

For the plating

In a bowl pour the soup, put fives slices of duck on the top, and finish with the goat cheese cream.

Bon appétit!