

Coral lentil velouté with a fresh chive cream

Recipe for 4

Description

Delicate, rich and yet subtle. This recipe will charm you as much with its flavors as with its pastel colors that create a beautiful harmony in the plate.

Ingredients

Coral lentil velouté

- 250 Gr Coral lentils
- 0.50 Tsp Cumin powder
- 1 Stick(s) Cinnamon
- 6 Unit(s) Cardamom seeds
- 1 Advanced knife Curcuma
- 1 Cello Cherry tomatoes
- 1 Unit(s) Onion
- 1 Clove(s) Garlic
- 100 Ml Coconut milk
- 1 Unit(s) Lime juice

- Salt and pepper

Chive cream

- 250 Ml 35% whipping cream
- 0.50 Bunch(es) Chives

- Salt and pepper

Preparation

- Preparation time **30 mins**

Preparation

Rinse the lentils in a strainer. Peel and mince the garlic. Peel and finely chop the onion. Chop the tomatoes with the spices. Finely slice the chives.

Coral lentil velouté

In a large sauce pot, place the lentils, the garlic, the onions and the tomatoes with the spices. Add a cinnamon stick as well as the cardamom. Cover with 500ml of water, bring to a boil and then let it cook for roughly 20 minutes with a cover on medium heat.

Remove the cinnamon and the cardamom and then blend the soup. Place back on low heat and add the coconut milk. Taste and season accordingly. All that is left is to garnish with the chive cream and you are ready to serve!

Chive cream

Whip the cream like for a whipped cream and with the help of a spatula, add the chives, salt and pepper to taste. Make a nice quenelle of cream on the soup at the last minute.

Bon appétit!