Curried lentils with peanuts and bacon

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

Preparation

100 g diced bacon

Dry-fry the diced bacon in a non-stick pan.

150 g puy lentils

1 bunch of spring onions

1 tbsp curry paste, yellow

1 tbsp peanut butter

200 ml water

1 tsp salt

Mix the water, peanut butter and curry paste together and then put into the porcelain dish. Cut the spring onions into thin strips and add to the lentils along with the rest of ingredients. Add the fried diced bacon. Put the porcelain dish on the wire shelf in the cold cooking space. Steam.

Steaming 100 °C for 45 Mins

½ lemon

Salt

Pepper

4 sprigs of parsley

Wash, zest and juice the lemon. Season the steamed lentils with salt and pepper, add lemon zest and juice to taste. Chop and sprinkle over the parsley.

Tips

The dish can also be served cold with a salad.

Accessories

Porcelain dish ⅓ GN, depth 65 mm

Wire shelf

Additional information

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