



# Lentil salad

Recipe by V-ZUG Ltd.



Preparation	15 Mins
Resting time	12 Hrs
Cooking time	15 Mins
Portions	4
Appliance	CombiSteamer V6000 PowerSteam from 2022

with carrots and Moroccan spices

## Lentils

---

200 g beluga lentils

600 ml water

## Salad

---

soaked lentils, drained

500 g carrots (e.g. orange, yellow, purple), peeled, cut into 5 mm thick slices

3 cloves of garlic, chopped

3 tbsp olive oil

2 tbsp white wine vinegar

100 ml water

2 tsp smoked paprika powder  
(e.g. Pimentón de la Vera)

1 tsp ground coriander

1 tsp garam masala

½ tsp cayenne pepper

Some salt

Some pepper

## Serving

---

½ bunch of coriander, chopped





½ bunch of flat-leaved parsley, coarsely chopped

## Lentils

---

Put the lentils in a bowl, pour in the water and soak in the refrigerator for about 12 hours.

## Salad

---

Mix all the ingredients together well in a porcelain dish.

Place the porcelain dish on the hardened glass dish in the middle shelf position of the cooking space. Cook at 200 °C for 15 minutes using the Power hot air with steaming mode.

## Serving

---

Allow the salad to cool a little, mix in the herbs and serve lukewarm.

## Cooking steps

---

**Power hot air with steaming 200 °C for 15 Mins**

## Accessories

---

2-litre porcelain dish

Hardened glass dish

## Additional information

---

Created on

05.09.2023

