

# LENTIL SOUP AND PRUNES

## German recipe



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**Preparation :** 15 min - **Resting :** - - **Cooking :** 40 min - **Equipment :** -

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**Ingredients :** SERVES 4

- 8 prunes - 50 ml apple juice - 3 tblsp red wine vinegar - 50 g bacon pieces - 100 g onions, quartered - 100 g carrots, diced - 100 g root celeriac, diced - 20 ml canola oil - 1 tblsp tomato concentrate - 250 g potatoes, diced - 100 g leeks, sliced - 200 g lentils (yellow) - 1 litre of stock - 4 fresh smoked sausages - Coriander for garnishing (optional) - Salt - Pepper

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1. Cut prunes into quarters and steep in apple juice and vinegar.
2. Put bacon pieces, onions, carrots and celeriac with canola oil in bowl and run EXPERT programme, 6 minutes/speed 2A/120°C.
3. Add tomato concentrate and run EXPERT programme, 2 minutes/speed 2A/120°C.
4. Add potatoes and leek to bowl and chop with EXPERT programme, 25 seconds/speed 13/100°C.
5. Add lentils and stock to bowl and cook with EXPERT programme, 30 minutes/1A/100°C.
6. Put prunes and juice into bowl. Stir. Put sausages into bowl with lid closed for 5 minutes to heat them. Slice sausages. Season with salt and pepper. Garnish soup with coriander.

**Chef's tip :**

If you use another variety of lentils, you may have to increase the cooking time and add more stock.

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