

# SALTED PORK WITH LENTILS

New recipe



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**Preparation :** 20 min - **Resting :** - - **Cooking :** 1 hr 25 min - **Equipment :** -

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## **Ingredients :** 4

- 500 g unsmoked gammon joint - 2 Montbéliard or other smoked sausages - 400 Puy green lentils - 2 carrots (200g), sliced (4mm) - 2 shallots, halved - 1 onion, halved - 2 cloves - 1 bouquet garni - 1 L water - salt, pepper

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1. Prick the onion with the cloves. Cut the meat in 4cm cubes. Put the shallots, onion, and bouquet garni\* in the metal bowl, add 500ml water and the meat cubes. Run the SIMMER programme.

2. Then, add the sausages cut in halves, lentils, carrots and the remaining water, which should cover the lentils.

3. Season with pepper. Restart the SIMMER programme 55 minutes. Before serving, taste and adjust the seasoning.

## **Chef's tip :**

To desalt the gammon yourself, place it in a bowl of cold water for 2 hours, changing the water regularly.

Modified on 07/12/2016  
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