

Lentil Soup



🍴 Serves 4.

Ingredients

300 g lentils of Colfiorito
1 small carrot
¼ white onion
1 little stalk of celery
1 sprig of sage
8 tablespoons tomato paste
salt
extra virgin olive oil

Method

Wash lentils well, put them in a pot covered with cold water and cook for about 30 minutes after starting to boil. Meanwhile fry lightly in a pan, a little oil extra virgin olive oil with onion, carrot and celery minced. Add to the sauce tomato paste and continue cooking for a few minutes. Once lentils are cooked, remove any excess water add then add a generous sprig of sage and salt. Cook for seasoning for another 20-30 minutes before serving with sausage and/or with Cotechino.