

LENTIL SOUP

Minestra di Lenticchie

YOU WILL NEED:

- 1 carrot
- 1 onion
- 1 stick celery
- 15g (½oz) butter
- 1 tablespoon oil
- 250g (8oz) bacon bones
- 250g (8oz) lentils
- 400g can tomatoes
- 1 litre (4 cups) water
- 2 beef stock cubes
- pepper
- 2 tablespoons chopped parsley



Peel and chop onion and carrot, chop celery; heat butter and oil in pan, add onion, celery and carrot, cook, stirring until onion is transparent. Add bacon bones, lentils, undrained tomatoes (crush tomatoes with fork or potato masher), water and crumbled stock cubes. Cover, bring to boil, reduce heat, simmer covered 1½ hours or until

lentils are as tender as desired. Remove and discard bacon bones, season with pepper, add parsley.

Serves 4