



COOKING PASSION SINCE 1877

LENTIL-PEAR RAGOUT WITH FRIED PIKEPERCH



SERVES 4

INGREDIENTS

250 g mountain lentils
2 shallots
1 tablespoon clarified butter
1 ripe pear
150 ml sparkling pear wine
250 ml vegetable stock
1 pinch cinnamon
1 pinch cloves
1 tablespoon
concentrated pear juice
1 tablespoon white wine vinegar
1 tablespoon
finely chopped chives
1 tablespoon
finely chopped parsley
Freshly ground black pepper
Salt

ZUBEREITUNG

Soak the lentils overnight in a large quantity of water. The following day, drain the lentils in a colander.

Peel the shallots and chop them finely. In a saucepan, heat the clarified butter and briefly braise the shallots and lentils. Peel the pear, remove the core and cut the flesh into small cubes. Add the sparkling pear wine and diced pear and simmer for 5 minutes. Add the vegetable stock, cover and simmer for another 5-10 minutes until the lentils are almost tender.

Season to taste with cinnamon, cloves, concentrated pear juice, vinegar, pepper and salt. Shortly before serving, stir in the herbs.