

# French Lentil Soup



## INGREDIENTS

- 114 g bacon , diced
- 1 medium yellow onion , chopped
- 2 cloves garlic , minced
- 2 medium carrots , diced
- 0.5 medium celeriac , aka celery root, diced
- 1 large leek , chopped, thoroughly rinsed and drained
- 1.41 l quality chicken broth
- 192 g French Le Puy lentils , aka French lentils, rinsed and drained
- 15 g red wine vinegar
- 4 g chopped fresh thyme
- 2 bay leaves
- 6 g salt
- 0.5 g freshly ground black pepper
- 15 g chopped fresh parsley

## INSTRUCTIONS

1. In a stock pot cook the bacon over medium-high heat until done. Add the onions and cook until soft and translucent and golden, 7-10 minutes. Add the garlic and cook for another minute. Add the celeriac, leek and carrots and cook for another 4-5 minutes or until beginning to soften. Add the lentils and cook for another minute or two. Add all remaining ingredients except for the parsley and bring to a boil. Reduce the heat to medium, cover and simmer for 30 minutes. Stir in the parsley and add salt and pepper to taste.