



Vegetarian lentils with bread dumplings (4 portions)

What you need for the dumplings:

A bit of parsley
500g bread cubes
250ml milk
250g flour
1 egg
a pinch of salt

You will need for the lentils:

1 onion
1 big can of lentils
a pinch of salt
a pinch of pepper
some thyme
some basil
1 package of crème fraiche
500 ml water

How it's done:

First, cut the onion into small pieces and fry it with some oil. Then add the lentils, spices and 500ml of water and let it simmer for a while.

Meanwhile start with the bread dumplings. Put the bread cubes in a big bowl and add flour, one egg, milk, salt and fresh cut parsley. Mix it thoroughly and let it sit for 8 to 10 minutes. If the mixture is too dry, you can add a bit more milk.

Cook some water in a pot and do not forget to salt it. While the water is heating up, you can form evenly big dumplings with the mixture in the bowl. If you keep your hands wet in between, the mixture will not stick to your fingers as much.

Turn back the heat, put the dumplings into the hot water and let them stew for 12 to 15 minutes. Meanwhile finish your lentils with some crème fraiche to make them creamier and you are done! Bon Appetit!