



Consejo del chef

Garnish this mushrooms, lentils, and potato pie with chopped chives and nutritional yeast on top before serving.

Raciones para 4

100 gr Pardinas lentils (green to brown variety of lentils, Variabilis)

250 gr Assorted mushrooms

1 Slice of pumpkin

1 Big onion

2 Celeries

1 Big potato

1 Glass of white wine

1/2 Glass of soy sauce

1 Cup of homemade tomato sauce

Salt and pepper to taste

Olive oil

1 Tablespoon of garlic powder

1 Tablespoon of cumin

1/2 Teaspoon of nutmeg

1 Tablespoon of truffle oil

Chives

Nutritional yeast

- 1 First, cook the lentils al dente (about 25 minutes) with a pinch of salt and cumin, drain, and set aside.
- 2 In a large skillet, stir fry the onion and the celery with a spoonful of olive oil. When golden brown, add the chopped mushrooms and the diced pumpkin. Cook over high heat for 10 minutes.
- 3 Pour in the white wine and cook until it reduces. Incorporate the lentils and tomato sauce, stir and set aside for 15 minutes.
- 4 Place this sauce in an oven dish or mould.
- 5 Slice the potato thinly (better with a mandoline), cover them gently with a bit of truffle oil, and add some pepper, nutmeg, and a pinch of salt.
- 6 Garnish the dish where the sauce is with the potato slices until covered.
- 7 Bake at 180 °C for 30 minutes, or until the potatoes are golden brown.
- 8 Take it out of the oven, and decorate it with chopped chives and nutritional yeast before serving.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/pastel-setas-lentejas-patata/>

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