Green lentil soup

Serves 10

Ingredients

2.03 kg	Beef bone stock 10 glass
81.2 g	Green lentils ½ glass
200 g	Onion 1¾ pc
50 g	Butter ¼ glass
5 g	Salt ¾ tsp
17 g	Egg yolk 1 pc

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Soak the lentils at least 8 hours ahead, then boil them.
2. Melt the butter in a pot without browning it, add the finely diced onion and sauté without letting it color.
3. Add the boiled lentils, the stock and the salt and leave to cook.
4. In a separate bowl mix the egg yolk well with half a cup of the soup liquid.
5. After about 10 minutes of simmering add the egg liaison and take the pot off the heat without letting it boil.
   10 min

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