Soups / France

# Clear soup with lentils and mushrooms · France

A clear broth with drained cooked lentils, cultivated mushrooms and a France-inspired flavour base.

**Time** 40 min **Servings** 4

## What you'll need.

- ☐ 150 g onion
- ☐ 500 g drained cooked lentils
- ☐ 1300 ml low-salt vegetable stock
- ☐ 2 g dried thyme
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 600 g cultivated mushrooms
- ☐ 20 g Dijon mustard
- ☐ 10 g fresh tarragon

## Let's make it.

01 Clean the cultivated mushrooms and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the cultivated mushrooms and cook for a few minutes.

03 Add the stock and simmer until the vegetable is tender.

04 Rinse and drain the drained cooked lentils, then heat until piping hot throughout.

05 Add the cooked main ingredient to the soup and briefly reheat. Stir in the Dijon mustard, dried thyme, fresh tarragon and taste before serving.

**AI-developed, not kitchen-tested.**

**Recipe & provenance** DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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