Sauces / Netherlands

# Warm lentils and Belgian endive dip · Netherlands

A smooth cooked-pulse and vegetable dip with Netherlands-inspired seasonings, enough for four diners.

**Time** 30 min **Servings** 4

## What you'll need.

- ☐ 480 g drained cooked lentils
- ☐ 350 g Belgian endive
- ☐ 30 ml neutral cooking oil
- ☐ 25 ml lemon juice
- ☐ 100 ml water
- ☐ 15 g mild mustard
- ☐ 1 g ground nutmeg
- ☐ 10 g chives
- ☐ salt and pepper to taste

## Let's make it.

01 Clean and chop the vegetable, then boil or steam until completely tender. Drain well.

02 Rinse the cooked pulses and heat with the water until piping hot.

03 Carefully blend with the cooked vegetable, oil, lemon juice and listed flavourings, adding warm water if needed.

04 Serve warm as part of a meal. Cool any leftovers promptly and refrigerate.

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

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