

LENTIL DIP WITH CHILLI AND BASIL



INGREDIENTS

8 

- 200 g orange lentils
- 20 g Bresc Garlic chopped
- 30 g Bresc Shallot chopped
- 10 g Bresc Garlic puree
- 50 g ricotta cheese
- 50 g Bresc Strattu di pomodoro
- 2 dl vegetable stock
- 10 g Bresc Red chilli puree
- 20 g coriander, chopped
- 12 slices stale bread
- ½ dl olive oil

USED BRESC PRODUCTS



Chopped shallot 1000g



Garlic chopped 1000g



Garlic chopped 450g



Garlic puree 1000g



Red chilli puree 450g



Strattu di pomodoro 450g

PREPARATION METHOD

Soak the lentils for 4 hours. Heat the oven to 180°C. Braise the shallots with the garlic in a little olive oil, add the lentils, strattu and sweet pepper puree. Add the stock and cook the lentils until they are soft. Puree the lentil mixture with the ricotta and season with salt and pepper if required. Mix the garlic puree into half a dl of olive oil and spread it on the bread. Toast the bread in the oven for 10 minutes until it is crisp. Serve the dip with a little extra olive oil and finely chopped basil.