



MANOLO BLAHNIK

Lentil Soup

"A delightfully simple soup which I began cooking at the beginning of lockdown and has remained a staple in my repertoire. It draws out the fantastic flavours of the smoky chorizo sausage, hearty vegetables and nourishing lentils for a dish that I never tire of." – Manolo Blahnik

INGREDIENTS

300g dry lentils
225g chorizo sausage
5 tbsp olive oil
1 celery stick
1 carrot
1 yellow onion
2 cloves garlic
1 tbsp tomato paste
3 tsp smoked paprika
1 pinch dried chili
2 bay leaves
Salt and freshly ground pepper to taste

METHOD

Rinse the lentils very thoroughly in a colander and set aside. While that drains, finely chop the celery, carrot, onion and garlic cloves. Slice the sausage into medallions.

Pour the olive oil into a large pot over low heat. Add the celery, carrot, onion and garlic and cook until the onion is translucent, approximately 15 minutes. Add the tomato paste and stir constantly for 3 minutes before adding some spicy paprika, hot dried chili and bay leaves.

Add the drained lentils and enough water to cover the mixture. Season with salt and freshly ground pepper then bring everything to a simmer. Cover your pot and leave it to simmer for one hour. Come back and add your sausages and leave to cook for another 20 minutes.

To serve, ladle into a bowl and drizzle with olive oil and there you have a delicious bowl of goodness, perfect for the winter season.