

Gelbe Linsen Suppe

1 pck yellow lentils
1 ½ l vegetable broth
4 garlic cloves
100 ml cream
5 tbsp white wine vinegar
2 squeezed lemons
3 tbsp curry
3 onions
2 tsp fennel seeds
pepper
salt
olive oil

- ❖ fry onions in olive oil
- ❖ add lentils
- ❖ add vegetable broth
- ❖ add garlic, salt, pepper, fennel seeds
- ❖ cook for 25 min
- ❖ add vinegar
- ❖ simmer for 5 min
- ❖ add cream simmer again
- ❖ add curry
- ❖ simmer again
- ❖ season to taste with lemon

now serve