

Spirelli bolognese with lentils



Ingredients

Ingredients for 10 servings:

- 2.5 kg Ardo Spirelli
- 1.2 kg Ardo Tricolour lentil mix
- 500g Ardo Brunoise mix
- 150 g Ardo Shallots
- 20g Ardo Parsley
- 20 g Ardo Garlic cubes
- 15 g Ardo Provençal herb mix
- 300 ml vegetable stock
- 300 g grated Emmental
- 50 g rocket salad
- 1 l tomato coulis
- 100 g tomato concentrate
- 100 ml red wine (optional)

Preparation

1. Cook the shallots and brunoise with the garlic and the Provençal herb mix in a dash of olive oil. Moisten with the red wine and bring it to the boil (optional). Now also moisten with the vegetable stock, tomato coulis and tomato concentrate. Simmer gently to release all the flavours.
2. Add the tricolour lentil mix at the end and bring to the boil.
3. Briefly heat the spirelli in boiling water or in the steamer.
4. Serve the sauce with the spirelli.
5. Finish with a few rocket leaves and the grated Emmental.

Allergens

Gluten

Milk

Celery



We preserve nature's gifts