

# Lentil & Pasta Soup



## INGREDIENTS

- 175g or 3/4 cup of brown lentils
- 3 garlic cloves
- 1L water
- 3tbsp olive oil
- 2tbsp butter
- 1 onion, finely chopped
- 2 celery sticks, finely chopped
- 2tbsp tomato puree
- 1.75L vegetable stock
- A few fresh marjoram leaves
- A few fresh basil leaves
- Leaves from 1 sprig of fresh thyme
- 1/2 cup of small pasta shapes
- Salt and pepper

SERVES 4-6

## DIRECTIONS

1. Put the lentils in a large saucepan. Smash one of the garlic cloves (no need to peel it first) and add it to the lentils. Pour in the water and bring to the boil. Lower the heat to a gentle simmer and cook for about 20min, stirring occasionally, until the lentils are tender.
2. Tip the lentils into a sieve, remove the cooked garlic clove and set it aside.
3. Rinse the lentils under the cold tap, then leave them to drain. Heat 2tbsp olive oil with half of the butter in a large saucepan. Add the onion and celery and cook over a low heat, stirring frequently, for 5-7 minutes until softened.
4. Crush the remaining garlic and peel and mash the reserved cooked garlic clove. Add to the vegetables with the remaining oil, the tomato puree and lentils. Stir, then add the stock, herbs and salt and pepper to taste. Bring to the boil. Simmer for 30min, stirring occasionally.
5. Add the pasta and bring to the boil. Simmer, stirring frequently, for 7-8min, or until the pasta is cooked. Add remaining butter.