



Serves 4



Main course



15 min



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## Ingredients

- 34 oz (1l) vegetable stock
- 10.5 oz (300g) red lentils
- 2 onions
- 1 clove of garlic
- 2 tomatoes, cubed
- 3.5 oz (100g) Gruyère AOP
- 4 tsp (20g) finely chopped fresh mint
- salt and pepper



## Preparation

In a large saucepan, sauté the onions and tomatoes for 5 minutes.

Add the drained, pre-soaked lentils.

Pour in the vegetable stock and simmer everything together for 15 minutes. Then add the garlic and continue to cook for a further 5 minutes.

Blend the soup until smooth and season to taste.

When serving the soup, add the shaved Gruyère AOP and garnish with the finely chopped mint.