

SUGGESTED PAIRINGS

Le Clos Jordanne
Pinot Noir



Braised Lentils

Serves 6

2 cups Du Puy lentils
 4 cups Water
 2+1 Tbsp Butter
 1 stalk Celery
 1/2 White onion
 1 Carrot peeled
 1 sprig Fresh thyme
 1 tsp Chopped thyme leaves
 Salt & pepper to taste

Preheat oven to 350 degrees F.

In an ovenproof saucepan with a lid combine all ingredients.

Place in preheated oven and allow to braise until lentils have absorbed 90% of the liquid.

Approximately 45 minutes, remove and discard vegetables.

Stir in ½ cup of confit shallots, chopped thyme leaves & 1 Tbsp butter.

Season with salt and pepper to taste.

Confit Shallots

Makes 2 cups

16 Shallots, peeled and sliced into rings
 1 cup Olive oil
 1 Tbsp Salt
 1 Tbsp Sugar
 1/2 Tbsp Black pepper
 4 sprigs Fresh thyme

Place all ingredients in a deep sautee pan. Cover with foil and place in a 300 Degree F oven. Bake for 1 hour until shallots are tender and sweet. Cool and store in airtight container in the fridge. Will last up to 2 weeks.