

Pepe Clément's recipe :

Villarlod lentil croquettes, red cabbage dressing and chives dip

Ingredients for 4 people

Croquettes

- 200g Villarlod lentils
- 1 chopped shallot
- 1,2l vegetable broth
- breadcrumbs - flour - egg yolk

Red cabbage

- 160g finely chopped red cabbage
- 38g vinegar and 16g oil
- 1 pinch of sugar, salt, pepper

Chives dip

- 100g quark and 10g chives
- salt and pepper

Preparation

The lentils

Stir the chopped shallot in olive oil, add the lentils and the broth, simmer for 45 minutes. Add salt 10 minutes before it is fully cooked. Drain any extra broth and blend half of the lentils. Mix with the remaining half and add salt and pepper to taste, let it cool. Make little balls of 20g. Bread the lentils English style: roll the balls first in flour, then in the egg yolk and last in the breadcrumbs. Fry the croquettes in peanut oil.

Red cabbage

Heat the vinegar, oil, salt, pepper and sugar in a pot. Pour the mixture while still hot over the finely chopped red cabbage and cover before shaking to mix everything nicely. Let it cool.

Chives dip

Mix all ingredients and let it rest for 1 hour in the fridge.



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