



# BRINDISA

## SOUPS 1

# LENTIL SOUP WITH CHORIZO & MORCILLA



This is a minimum prep, maximum impact kind of recipe, with warming flavours for winter. To make it even more special, serve it with creamy Torta Cañarejal cheese – top sliced off and scooped from the middle.

## Method

Wash the lentils in cold water (no need to pre soak for this recipe).

Roughly chop the squash, and drain the tomatoes of their juices. Remove the seeds, stem and white membrane of both peppers, and chop each into 6 pieces. Peel off the papery skins from the garlic and onion, but leave whole.

Place all ingredients except the morcilla, vinegar, salt and pepper into a pan with 2.5 litres of water, bring to the boil, and then simmer for 1 hour, skimming regularly.

With 5 minutes to go, add the morcilla and salt and pepper.

Remove the peppers, onion and garlic, puree them in a blender and stir the creamy mixture back into the soup.

Take the chorizo and morcilla out of the pan, slice into fat rings, ladle the soup into bowls, and place a little of both sausages into each dish.

Serve with a few drops of sherry vinegar.

*Recipe adapted from the Movida cookbook..*

## Ingredients

Serves 4 large portions

400g Brindisa dried Pardina lentils  
300g Butternut squash, peeled  
1 Tin plum tomatoes  
1 Red pepper  
1 Green pepper  
1 Onion  
1 Whole bulb of garlic  
150g Brindisa cooking chorizo hot  
1 Tsp sweet smoked paprika (pimentón)  
300g Brindisa morcilla  
Salt and pepper  
Valdespino sherry vinegar to serve.

For more information, please visit:  
[www.brindisa.com](http://www.brindisa.com)