

Turkish Lentil Soup

lentil soup is a must when it comes to a buffet menu. It is also served as a starter in fine dining sets. The main ingredients of this soul-soothing soup are not costly, making it a smart business decision and a delicious addition to your menu. For best results use Goody peeled tomatoes and Goody chicken stock.

 Serving 8



Ingredients

Red lentils	150 g
White onion	20 g
Oil	10 g
Goody professional peeled tomatoes	40 g
Treva professional tomato paste	20 g
Peeled potatoes	40 g
Goody professional chicken stock	200 ml
Salt	2 g
Black pepper	1 g

Instructions

- Peel and cut the potatoes into pieces, then add to the onions .
- Add tomato paste and Goody peeled tomatoes .
- Add lentils, then Goody chicken stock
- Add salt and black pepper
- After maturity, put it in a blender and blend it until it becomes a creamy texture
- Served with lemon slices