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GARY MACLEAN | PUB & RESTAURANTS | 10 SERVINGS

## ROAST GARDEN VEGETABLES, WITH GREEN LENTILS AND BURNT ONION POWDER

### INGREDIENTS

#### FOR THE BURNT ONION POWDER

300g Onions

#### FOR THE CARROT PUREE

500g Carrots

25g Knorr Professional Vegetable Paste Bouillon

75g Green apple, diced

5g Curry powder

25g Butter, unsalted

10g Ultratex 3

#### FOR THE LENTILS

200g Green lentils

5g Thyme

15g Knorr Professional Vegetable Paste Bouillon

### METHOD

#### FOR THE BURNT ONION POWDER:

- Peel and wash the onion, quarter and separate the layers.
- Spread on a tray and bake in the oven at 120°C for 3 to 4 hours until the onion is completely charred.
- Allow to cool completely and blitz in a blender until it turns into a powder.
- Store in an airtight container.

#### FOR THE CARROT PUREE:

- Wash peel and rewash carrots, dice and place into a pot of water with the KNORR Professional Vegetable Powder Bouillon added.
- Add the curry powder, bring to a boil and cook until almost done.
- Add the diced apple and cook until the carrots are ready.
- Pass through a colander making sure to keep any liquid.
- Place the carrots and apples into the food processor and blitz until super smooth, add more liquid and Ultratex 3 as you need it.
- Keep warm.

#### FOR THE LENTILS:

- Place the lentils into a pan, top with water and add the Knorr Professional Vegetable Paste Bouillon, thyme, and bring to the boil.
- Once it comes to the boil reduce the heat and simmer until the lentils are tender. Once cooked, drain the water off and allow the lentils to cool in the colander.



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## ROAST GARDEN VEGETABLES, WITH GREEN LENTILS AND BURNT ONION POWDER

### INGREDIENTS

#### FOR THE PICKLED SHALLOTS

100g Shallots, sliced  
50ml White wine vinegar  
75ml Water  
25g Sugar  
1 tbsp Black peppercorns  
1 tbsp Coriander seeds

#### FOR THE ROASTED VEGETABLES

500g Baby Carrots, washed  
300g Chestnut mushrooms, quartered  
100g Spring onion, sliced  
100g Leek, sliced and washed  
200g Celeriac, diced  
50ml Vegetable oil  
50g Butter  
50ml Water  
15g Knorr Professional Vegetable Paste Bouillon

#### TO FINISH

25ml White wine vinegar  
75ml Olive oil  
10g Dill  
300g Broad beans, shelled and blanched  
250g Kale crisps, picked and deep fried

### METHOD

#### FOR THE PICKLED SHALLOTS:

- Add the vinegar, coriander seeds, black peppercorns, water, and sugar into a pot.
- Bring to the boil, then remove from the heat.
- Add in the shallot rings and allow to steep for at least 4 hours.

#### FOR THE ROASTED VEGETABLES:

- Once all the vegetables are prepped, heat up the saute pan with the oil and add in the carrots, celeriac and leeks.
- Once they are starting to colour add in the chestnut mushrooms and allow to colour.
- Add in the KNORR Professional Vegetable Paste Bouillon and the water and emulsify together.
- Add in the spring onions, then toss together and roast in the oven until all the vegetables are tender.

#### TO FINISH:

- To make the dressing, chop the dill into a bowl, add the vinegar and oil mix and season.
- Toss together the lentils and roasted vegetables and season with the dressing.
- Place the lentil mix on to the plate with some carrot puree, then top with deep fried kale and some burnt onion powder.