



Ingredients for 4 people:

300 g lentils

Half an onion

1 clove of garlic

4 skinned tomatoes

2 celery stalks

Oil Chilli

Boil the lentils in water, in which salt, a whole clove of garlic and the celery has been added.

Drain them and put them into a food mill. In the meantime, fry the garlic, onion, tomatoes and chilli in oil and then add the puréed lentils. Thicken the sauce by simmering slowly, mixing continuously and serve immediately on slices of toasted bread.