

## Lentil Mélange

### Lentils

10 g yellow lentil  
10 g green lentil  
10 g red lentil  
10 g black eyed peas  
10 g kidney beans

Soak lentils and boil them until cooked.

### Smoked Lentil Puree:

Red lentil (masoor dal)  
Onion  
Garlic  
Salt  
Black pepper

Char the raw soaked lentil. Cook it with the rest of the ingredients until super soft. Blend to a puree consistency and adjust the seasoning.

### Herb Dressing:

20 ml lemon juice  
5 g mustard paste  
10 ml orange juice  
100 ml olive oil  
10 g mixed herbs  
Salt  
Pepper

In a blender, add everything except oil and blend. Then slowly drizzle the oil in the blender while it is blending to make a thick dressing.

### Leaves

Red amaranth leaves  
Green amaranth leaves  
Roselle leaves  
Beetroot leaves  
Radish leaves

Sauté the leaves and mix in some herb dressing.

### Lentil Vadi:

50 g black lentil (urad dal)  
5 g ginger  
5 g green chili  
Coriander root  
Salt  
Black pepper

Soak the lentil overnight. Crush the lentil with the rest of the ingredients except salt with a stone pestle and mortar. Let it ferment for 6 hours at room temperature. Then, add the salt and fry in oil.



### Plating:

In a hot pan, add some garlic and the cooked lentils and beans. Sauté and adjust the seasoning using the herb dressing. Heat the puree and sauté the leaves. Fry the lentil vadi. Arrange everything on a plate and serve hot.