



Al Waha Restaurant

LENTIL SOUP

Ingredients

1 cup split red lentils washed
5 cups water
Salt to taste
4 tbs olive oil
Medium onion finely chopped
½ red pepper finely chopped
½ teaspoon cumin
1 pinch white pepper
1 lemon cut into 6 wedges

Method

Wash lentils very thoroughly until water is clear
Place lentils in pot with the 5 cups of water bring to the boil
Simmer until lentils are cooked – this takes approx 10-15 minutes

While lentils are cooking
Heat olive oil over medium heat
Fry onions and red pepper together until onions are transparent and limp
Add cumin, salt and pepper to the mixture and quickly stir into the mixture, no more than 1-2 minutes

Add mixture to the cooked lentils, mix.
Bring back to boil and simmer for 5 minutes

Serve with lemon wedges and a sprinkle of ground cumin on the top (optional)

~ M. Alden



AL-WAHA RESTAURANT

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We are opened every day, from 12.00 noon till late.

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