

# LENTILS WITH SPAETZLE

## SWABIAN TRADITIONAL DISH

Lentils with spaetzle is Reinhold Würth's favorite dish. The entrepreneur particularly enjoys those prepared by Boris Rommel in Wald & Schlosshotel Friedrichruhe in Zweiflingen. Here is the Michelin chef's original recipe for the Swabian classic.



### RECIPE, 4 SERVINGS

#### LENTILS

1	white onion
100 g	celery
1	carrot
1/2	stalk of leek
300 g	Swabian Alb lentils
300 g	smoked pork belly
1.5 l	vegetable stock
	Brown veal stock,
	red wine vinegar, salt, sugar,
	chopped parsley

#### ROUX

50 g	butter
100 g	flour

#### SPAETZLE

250 g	flour
3	eggs
50 ml	sparkling water
5 g	salt
	Pinch of nutmeg

## PREPARATION

**LENTILS:** Soak the **lentils** overnight. Dice **onion, celery, carrot,** and **leek**. Sauté everything except the leek in a little oil. Season with **salt** and **sugar**, add **pork belly** in one piece. Now pour in the lentils and cover with the **stock**. Simmer until the lentils are soft. Add the diced leek and stir in the roux. Season with salt, **nutmeg, brown veal stock, red wine vinegar,** and chopped **parsley** to taste.

**DARK ROUX:** Heat **butter** in a saucepan until it foams.

Slowly stir in the **flour** and brown slightly over medium heat. Allow the brown roux to cool and stir into the cooked lentils. This adds a nice creamy consistency.

**SPAETZLE:** Mix the **flour, eggs, sparkling water, salt,** and **nutmeg** in a bowl. Traditionally, the spaetzle dough is beaten by hand until bubbles begin to form and the mixture is smooth. Now let the spaetzle batter rest for 30 minutes. Afterward, scrape the spaetzle into a pot of boiling salted water and let cook for approx. 5 minutes. Rinse in cold water. Sauté spaetzle briefly in butter and serve.