

THE VIEW

RESTAURANT



Warm Mushroom and Lentil Salad

*Presented by Chef Thomas King
The VIEW Restaurant at EastDell Estates Winery*

Prep Time: approximately 45 minutes **Serves:** 4

Ingredients:

1 carrot, halved	1 celery stalk, halved
½ onion, chopped	1 bay leaf
1 cup dried green lentils	1 1/3 cup mixed wild mushrooms
2 tbsp unsalted butter	2 oz. pancetta, cut into cubes
½ tsp minced garlic	1 tsp chopped fresh rosemary
½ tsp Dijon mustard	2 tbsp olive oil
2 tbsp balsamic vinegar	Goat cheese for garnish

Preparation:

In a heavy bottomed pot combine 3 cups of water with carrot, celery, onion, bay leaf and lentils, plus mushroom stems. Bring to boil. Reduce heat, skim away froth and simmer partially covered for 25 minutes. Drain and discard vegetables. In a skillet over medium heat melt butter, add pancetta, and cook 1 minute. Increase heat and add mushrooms. Sauté until mushrooms are golden and pancetta is crispy. Add garlic, rosemary and mustard; mix well and continue to cook 1 minute. Reduce heat to medium low and add lentils, olive oil and balsamic vinegar. Season with salt, pepper and goat cheese.

Enjoy with a glass of *Kilikanoon Killerman's Run Shiraz, Australia*
Available at the LCBO Vintages (750ml, \$19.95). Santé!