



Goat Cheese & coconut milk lentils millefeuille



Ingredients: (2 millefeuilles x 2 persons)

- 4 tablespoons of olive oil
- ½ red pepper (chopped)
- 1 small onion (chopped)
- 1 garlic clove (chopped)
- 1 tablespoon of fresh ginger chopped
- 2 Italian tomatoes (chopped in cubes)
- 1 tablespoon of fresh coriander (chopped)
- 1 cup of lentils
- Salt
- 1 teaspoon of curry
- ½ cup of water
- 1 can of coconut milk (400 ml)
- 1 pastry shell
- 6 - 8 slices of goat cheese
- 1 egg yolk (optional)

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How to prepare:

The secret of this recipe is to prepare the lentils a little bit thicker than usual replacing 2/3 of water for the coconut milk.

Put the olive oil in a casserole and when it is hot add pepper, onion, garlic and ginger. Remove for a while until they become tender. Add tomatoes and coriander, remove and add the cup of lentils.

Remove and add salt, curry, $\frac{1}{2}$ cup of water and the coconut milk. Cover and leave boiling at medium heat 25 -30 minutes (or until the lentils are tender). Reserve.

Use a rolling pin to extend the pastry shell. Cut it in half. Now, take one piece of pastry shell, put lentils in the middle, add 3-4 slices of goat cheese and fold over to close the pastry like an envelope. Repeat the process with the rest of the pastry shell.

Preheat oven to 200° C and bake them during 20-25 minutes (best option: follow the instructions of the pastry envelop because it depends on the brand) If you want a nicer look and a crispy taste, you can paint the pastry with a beaten egg yolk before baking it.

Rafa