



# UCCOOK

## Mushroom & Lentil Veggie Fritter Soup

with a creamy tomato sauce

**Hands-on Time:** 45 minutes

**Overall Time:** 55 minutes

**Veggie:** Serves 3 & 4

**Chef:** Jenna Peoples

**Wine Pairing:** Muratie Wine Estate | Muratie Laurens  
Campher Chenin Blanc

### Nutritional Info

	Per 100g	Per Portion
Energy	577kJ	3710kJ
Energy	138kcal	887kcal
Protein	4.8g	30.8g
Carbs	19g	123g
of which sugars	3.7g	23.5g
Fibre	3.3g	21.1g
Fat	4.5g	28.7g
of which saturated	1.9g	12.1g
Sodium	133mg	854mg

**Allergens:** Cow's Milk, Gluten, Allium, Wheat, Sulphites,  
Tree Nuts

Eat Within 2 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
2	2	Onions <i>peel &amp; roughly dice</i>
8g	10g	Fresh Thyme <i>rinse</i>
300g	400g	Button Mushrooms <i>wipe clean &amp; roughly chop</i>
180g	240g	Tinned Lentils <i>drain &amp; rinse</i>
30g	40g	Walnuts <i>roughly chop</i>
210ml	280ml	Binding Mix <i>(60ml [80ml] Cake Flour &amp; 150ml [200ml] Panko Breadcrumbs)</i>
3	4	Naan Breads
2	2	Garlic Cloves <i>peel &amp; grate</i>
15ml	20ml	NOMU Italian Rub
450ml	600ml	Tomato Passata
8g	10g	Fresh Chives <i>rinse &amp; roughly chop</i>
150ml	200ml	Fresh Cream

## From Your Kitchen

Oil (cooking, olive or coconut)  
Seasoning (salt & pepper)  
Water  
Sugar/Sweetener/Honey  
Blender  
Paper Towel

**1. PERFECT VEGGIE PATTIES** Add half the onion, thyme, and mushrooms to a food processor or blender. Pulse until everything has been chopped well but not too finely (don't over-blend - it doesn't need to be smooth!). Transfer the mixture into a bowl, add the lentils, the walnuts and the binding mix. Season well and mix to combine. Wet your hands slightly to prevent the mixture from sticking to them and form the mixture into 5-6 veggie balls *[(per portion)]*, about 1cm thick.

**2. NAAN CAN COMPARE** Place a pan over medium heat. When hot, toast the naan until golden, 1-2 minutes per side. Cut them in half and set aside.

**3. RICH TOMATO SAUCE** Place a pan over medium heat with a drizzle of oil. When hot, fry the remaining onion until golden, 6-7 minutes (shifting occasionally). In the last 1-2 minutes, add the garlic and the NOMU rub. Add the tomato passata and 450ml *[600ml]* of water and let the sauce simmer until slightly reduced, 12-15 minutes. Remove the pan from the heat, add ½ the chives, the cream, a sweetener (to taste) and seasoning.

**4. FRY THE PATTIES** Place a nonstick pan over medium-high heat with enough oil to cover the base. When hot, fry the patties for 2-3 minutes per side until browned and crispy. Remove from the pan on completion and set aside to drain on some paper towel.

**5. SOUP'S UP** Bowl up a generous portion of the soup. Top with the veggie fritters and the remaining chives. Side with the naan bread. Enjoy, Chef!