



LENTILLON SALAD

(PREPARATION TIME 10 MINUTES- COOK TIME 35 MINUTES)

400 GR OF LENTILLON, A HAND OF GOOD FRENCH GREEN BEANS, 60 GR OF SMOKED LARD, 2 HARD BOILED EGGS,
2 TABLESPOON OF OLIVE OIL, 1/2 TABLESPOON OF BALSAMIC VINEGAR, 2 TABLESPOON OF LEMON JUICE, 1/3 OF A BALL OF MOZZARELLA IN SMALL PIECES, SALT AND PEPPER.

BOIL EGGS FOR 5 TO 10 MINUTES AND BLANCH GREEN BEANS IN BOILING WATER WITH 1/2 TABLESPOON OF SALT. IN THE MEANTIME, PREPARE THE DRESSING BY PUTTING TOGETHER OLIVE OIL, LEMON JUICE AND BALSAMIC VINEGAR. ADD SALT AND PEPPER. MIX WELL.

COOK THE LENTILLONS IN WATER UNTIL TENDER. POUR THEM WHILE WARM INTO THE DRESSING AND ADD SMOKED LARD. MIX TOGETHER WELL AND LET COOL UNTIL THE FLAVORS ARE ABSORBED. ADD THE MOZZARELLA AND GREEN BEANS AND TOSS. CUT THE EGGS INTO QUARTERS AND PLACE THEM ON TOP OF THE SALAD.