

## ingredients and utensils//

cold smoker or liquid smoke  
black beluga lentils  
(recommended: timeless brand)  
crème fraîche  
chopped chives  
crackers

*Le Cuvier*

## preparation//

Cook lentils by following directions on package.

Once lentils are tender use your cold smoker with desired wood chips or add liquid smoke to taste. Please be very cautious with liquid smoke, a little goes a long way.

Spoon lentils on a cracker of your choice, add a touch of crème fraîche and sprinkle with chopped chives.

*presented by* → *Chef John Menges*



---

smoked 'beluga' lentils w| crème fraîche

paired with 2015 GRENACHE

