

# Cocktail® Pearls



## OYSTERS WITH VINEGAR SHALLOT COCKTAIL PEARLS

### *Ingredients (for 12 people):*

12 oysters

“Cocktail Pearls” Vinegar & Shallot



### **Instructions:**

Open the oysters and arrange the Vinegar Shallot pearls to taste.

# Cocktail® Pearls



## LENTIL PURÉE WITH VINEGAR SHALLOT COCKTAIL PEARLS

### *Ingredients (for four people)*

400gr of lentils  
1 onion  
1 head of garlic  
1 carrot  
1 potato  
Olive oil  
Hot paprika  
Nutmeg  
Salt  
Bay leaf  
Chives  
Vinegar Shallot Cocktail Pearls  
Lentil sprouts



### *Instructions:*

Cover the lentils with cold water in a pot and add a bay leaf; ½ onion and ½ of a head of garlic, peeled; potato; carrot. Cook for 1 hour. In a frying pan sauté 3 cloves of garlic, the rest of the onion (all chopped); add a tablespoon of flour and another of paprika. Remove from heat and add the mixture to the pot of lentils. Season to taste. Stir and let it cook until the lentils are tender and the sauce thickens (about ½ hour). Blend in a Thermomix or mixer and strain the mixture. Add water if it is too thick and check for salt.

**To serve:** serve in a cocktail glass. Decorate with chives and lentil sprouts. Adorn with Vinegar Shallot Cocktail Pearls.