

Romanian lentils drob



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For the dough:

450 g flour
80 ml ☐☐sunflower oil
180-200 ml cold water
salt

Mix all ingredients without kneading. Refrigerate for about an hour.

For the filling:

300 g lentils yellow/green/brown (not red lentils!!)
5 spring onions, finely chopped
5 (green) garlic, finely chopped
250 g mushrooms, finely chopped
2 slices of bread soaked in water and well drained
1 bunch parsley, finely chopped
1 bunch dill, finely chopped
1 teaspoon thyme
2 tablespoons mix seasoning
1 tablespoon oil
salt and pepper, to taste

Cook the lentils in water with a pinch of salt. Drain and

leave to cool.

Heat the oil in a pan and stir fry the mushrooms.

Mix all the ingredients.



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Roll the dough double the size of the form, add the filling, spread evenly and cover with the dough. Brush with a little bit of soy milk.



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Prick the dough with a knife.



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Bake in the oven for 45-50 minutes. Let it cool in the form. Before serving cut into sliced.

Variation: insted of lentils you can use chickpeas.