

# Spaetzle with Lentils and Smoked Pork Belly

## Description

A hearty Swabian classic made with tender lentils, flavorful smoked pork belly, finely diced vegetables and spaetzle. A splash of vinegar adds the dish's characteristic pleasantly tangy finish.

## Ingredients

300 Gramm green or brown lentils  
1 Stück onion  
1 Stange leek  
1 Stück carrot  
200 Gramm celeriac  
200 Gramm smoked pork belly  
2 Esslöffel vegetable oil  
2 Stück bay leaves  
1200 Milliliter meat stock or vegetable stock  
500 Gramm refrigerated spaetzle  
2 Esslöffel apple cider vinegar  
1 Esslöffel soy sauce  
0.5 Bund flat-leaf parsley  
1 Prise salt  
1 Prise black pepper

## Method

1. Place the lentils in a sieve, rinse thoroughly under cold water and allow them to drain well.
2. If the package instructions recommend soaking the lentils, soak them in water in advance.
3. Peel the onion and cut it into small cubes.
4. Slice the leek lengthwise, wash it thoroughly and cut it into thin rings.
5. Peel the carrot and celeriac and cut them into small, evenly sized cubes.
6. Cut the smoked pork belly into slices and then into bite-sized cubes or strips.
7. Wash the parsley, shake it dry, remove the leaves and chop them finely.
8. Heat the vegetable oil in a large pot over medium heat.
9. Add the pork belly pieces and fry for a few minutes until lightly browned and some of the fat has rendered.
10. Remove a few crispy pork belly pieces from the pot and set them aside for garnish.
11. Add the onion, leek, carrot and celeriac to the remaining pork belly.
12. Sauté the vegetables for about five minutes, stirring occasionally, until the onion becomes translucent.
13. Add the drained lentils and bay leaves and briefly combine them with the vegetables.
14. Pour in the stock and bring everything to a strong boil.
15. Reduce the heat and gently simmer the lentils with the lid slightly ajar for about 25 to 30 minutes.
16. Stir regularly during cooking and check that enough liquid remains. Add a little water or stock if necessary.
17. Shortly before the lentils finish cooking, bring a large pot of salted water to a

boil for the spaetzle.

18. Cook or heat the spaetzle in the hot water according to the package instructions.

19. Drain the cooked spaetzle in a sieve and allow them to drain briefly.

20. Remove the bay leaves from the lentil pot.

21. Add the apple cider vinegar and soy sauce to the lentils and stir thoroughly.

22. Season the lentils generously with salt and black pepper. Add a little more vinegar for a stronger tang if desired.

23. Divide the spaetzle between warmed plates and arrange the lentils, vegetables and pork belly beside or over them.

24. Garnish with the reserved pork belly pieces and chopped parsley, then serve hot.