

## Citrine Lentil Soup Recipe

*Portion is One Pot*

Fill a large pot with water and add:

- Four heaping handfuls of dried red lentils
- An onion halved
- A carrot halved

Place the pot over a strong fire and allow it to boil. Once boiling, remove the onion and carrot, and lower the fire to a simmer.

Simmer the soup until the lentils have all dissolved into a golden purée as thick as heavy cream. Add more water if the soup becomes too thick, or boil it for longer if the purée is not thick enough.

While the lentils cook, prepare a pan with hot oil to fry:

- Two loaves of flat bread chopped into small squares

Fry these pieces of bread until they are golden and crispy, then put them aside.

Once the soup has become a purée, mix in:

- Four spoons of cumin
- One heaping spoon of salt
- Half a teaspoon of pepper
- The juice of one lemon

Finally, serve your soup with a small handful of the crispy bread flakes on top, along with:

- Several pinches of chopped parsley
- A sliced lemon on the side for added citrus

*The Citrine Lentil Soup is so named because it takes after the citrine gem's yellow color, a favorite jewel of Queen Shaila. It is traditionally served before every evening meal of the Palace alongside a salad.*

