

Oriental crisps in Skyr sauce with **Crushed coral lentils, seaweed and curry**



2 people

15 min preparation time

10 min cooking time

All ingredients

- 1 glass of 105g** of Coral lentil, seaweed and curry crumble
- 3 sheets of** brick pastry
- 20g** pine nuts
- 1 tablespoon** chopped fresh coriander
- 1** egg
- 1** Skyr plain goat's milk yoghurt
- 1 teaspoon** lemon juice
- 1 tablespoon** chopped fresh chives
- 1 pinch** of salt and pepper

Steps

- 1- Preheat the oven to 200°C
- 2- In a hot frying pan without fat, brown the pine nuts for 3 to 5 minutes, then leave to cool
- 3- Whisk the egg with 30 ml of water
- 4- Cut the sheets of brick pastry in 2, brush them with the egg/water mixture and fold over the rounded side
- 5- Add a little coriander and pine nuts to each half leaf
- 6- At the end of the leaves, place a teaspoon of Coral Lentil, Seaweed and Curry Crumble, then fold into a triangle
- 7- Fry the triangles in a pan with a drizzle of olive oil for 3 min on each side, or bake in the oven at 200 °C for 8 to 10 min
- 8- For the sauce: Mix the yoghurt and lemon juice, whisk in the chives and season to taste with salt and pepper
- 9- Serve the crisps warm with the sauce

