

# Pig's Trotters with Puy lentils and Girolles



## what you need

- 4 John Penny pig's trotters
- 2 peeled onions
- 4 peeled carrots
- 4 sticks celery
- 1 leek
- 2 bay leaves
- 6 black peppercorns
- 1 bunch thyme
- 1 bunch curly parsley
- 3/4 litre water
- 200g Puy lentils
- 100g Girolle mushrooms or selection of wild mushrooms
- 50g butter
- Salt and pepper
- Chopped parsley

**Cooking time:** 4 hrs  
**Serves:** 6 to 8

## how to cook

- 1 Put the trotters, onions, carrots, leek, celery, bay, peppercorns and thyme in a large pan. Cover with water, simmer for three hours. Skim froth from pan.
- 2 Once the trotters are tender - the meat should easily pull away from bone. Remove them from stock and leave to cool.
- 3 Strain the stock and add the lentils. Simmer until the lentils are cooked - should be about 30 mins.
- 4 Skim froth from top of stock. In a separate pan, sauté the mushrooms in butter then add to the lentils.
- 5 Remove the bones from the cooled trotters then slice thinly, removing any unwanted bits.
- 6 Add the trotters to the lentil mix and simmer until a good consistency.
- 7 Season with salt and pepper, add freshly chopped parsley. Serve with bread and mash.