

Lentil Soup with Venison and Boar Sausage

1/4 cup extra-virgin olive oil, plus a little more for drizzling

1 pound of sausage, cut out of casing

3 large carrots, cut into 1/2-inch dice

4 garlic cloves, smashed and chopped fine

1 large red onion, coarsely chopped

1 bay leaf

1 cup dry white wine

3 cups red lentils

2 quarts chicken stock or vegetable stock

1 quart water

1 teaspoon chopped parsley

Salt and freshly ground pepper

Parmesan reggiano cheese

Garlic Bread (optional)

Heat the 1/4 cup of olive oil in a large saucepan. Add the sausage and cook over low heat until it starts to brown, about 7 minutes. Add the carrots, garlic, onion, and bay leaf and cook until softened, about 8 minutes. Add the wine and boil over high heat until the pan is almost dry, about 5 minutes.

Stir in the lentils, broth and water and bring to a boil. Simmer, stirring occasionally, until the lentils are tender, 1 hour. Discard the bay leaf.

Stir the soup and season with salt and fresh ground pepper. Ladle into bowls. Sprinkle with cheese, then drizzle with olive oil and serve.