



BELUGA LENTIL & TURMERIC POTATO TRIFLE

PAIRED WITH COPIA VINEYARDS 2021 THE STORY

Turmeric Potato Purée:

- 2 ¼ lbs Golden Potatoes
- 6 oz Unsalted Butter, Cubed and Cold
- 1 cup Whole Milk
- 1 ½ Tbs Ground Turmeric
- Salt to taste

To Serve:

- ⅓ cup Chives, finely chopped
- Crème Fraîche

Spiced Beluga Lentils:

- 1 ½ cups Black Beluga Lentils
- 2 cups Water
- 3 ½ cups Vegetable Broth
- 1 Tbs White Poppy Seeds
- 1 tsp Smoked Paprika
- 1 tsp Sweet Paprika
- ½ tsp Ground Cumin
- ½ tsp Garlic Powder
- Salt to taste



Make the Turmeric Potato Purée: Wash and peel the potatoes, cut larger ones in half so they are all about the same size. Transfer the prepared potatoes to a deep stock pot and fill with cold filtered water until the water is 2 inches above the potatoes. Boil the potatoes on the stovetop until a fork can be inserted and removed easily indicating that the potatoes are fully cooked. Tip the potatoes into a colander to drain.

If you have a potato ricer, immediately process the potatoes through the ricer back into the stock pot you used to cook the potatoes. If you do not have a ricer, wait until the potatoes are cool enough to handle, then grate the potatoes with a cheese grater back into the pot. Return the pot to the stove. While the stove is on low heat, with a spoon or spatula, vigorously stir the butter into the potatoes a few cubes at a time to emulsify. Once the butter is fully incorporated, stir in the milk and turmeric, season with salt to taste.

To make the Spiced Beluga Lentils: Rinse and drain the lentils then transfer to a medium saucepan. Add the water, vegetable broth and a pinch of salt and place over high heat on the stove until the liquid begins to boil. Reduce the heat to medium low, and simmer until the lentils are cooked to al dente. This should take about 20-30 minutes. Drain any excess fluid, transfer to a mixing bowl and gently stir in the poppy seed, paprikas, garlic and cumin. Taste the mixture and season with salt to your liking.

To Serve: Once the Spiced Beluga Lentils and Turmeric Potato Purée are finished, you can assemble the trifle. In a clear vessel, spread an even layer of potatoes across the bottom (about 1½" thick), then add an even layer of lentils on top of the potatoes (about 1½" thick). If you have enough extra of the potatoes and lentils, feel free to make another layer, then top with crème fraîche and chopped chives. Best served at room temperature.