**🫘 Diot aux Lentilles (Vegetarian Version – Red Wine–Braised Lentils with Alpine Herbs)**

**👥 Serves: 4  ⏱ Time: ~45 minutes**

**🧺 Ingredients:**

* 1 cup **green Puy lentils** (or French green lentils)
* 1 small **onion**, finely chopped
* 2 **shallots**, finely chopped
* 2 small **carrots**, diced
* 2 cloves **garlic**, minced
* 1 tbsp **tomato paste**
* 1 tbsp **olive oil or butter**
* 1/2 cup (120 ml) **red Savoie wine**
* 2.5 cups **vegetable broth or water**
* 1 bay leaf
* 1 sprig **thyme**
* 1/2 tsp **crushed juniper berries** *(optional but traditional alpine flavor)*
* Salt and pepper to taste
* Optional garnish: chopped parsley or walnut oil drizzle

**🔪 Instructions:**

1. **Rinse lentils**, then set aside.
2. In a medium saucepan or braising pan, heat **olive oil** over medium heat.  
   Sauté **onion, shallot, and carrot** until soft (6–8 min). Add **garlic** and **tomato paste**, cook 1 more minute.
3. Stir in the lentils, **wine**, and scrape up any brown bits.
4. Add **broth**, **bay leaf**, **thyme**, and **juniper berries** (if using). Bring to a gentle boil, then **lower heat**, cover, and **simmer 25–30 minutes**, or until lentils are tender but not falling apart.
5. Remove herbs, season with **salt and pepper**, and simmer uncovered a few more minutes to thicken, if needed.
6. Serve warm in shallow bowls with the gratin alongside.

**🥔 Gratin Dauphinois (Classic Savoyard Potato Gratin)**

**👥 Serves: 4–6  ⏱ Time: ~1 hour**

**🧺 Ingredients:**

* 1 kg (2.2 lbs) **waxy potatoes** (Yukon Gold or similar), peeled
* 2 cups (500 ml) **heavy cream**
* 1 cup (250 ml) **whole milk**
* 2 cloves **garlic**, halved
* A few gratings of **nutmeg** (optional but traditional)
* **Salt and freshly ground white or black pepper**
* 1 tbsp **butter**, for greasing

**🔪 Instructions:**

1. **Preheat oven** to 160°C (325°F).  
   Rub a ceramic baking dish with a cut garlic clove, then butter generously.
2. **Slice potatoes** into very thin rounds (~2 mm), ideally with a mandoline. Do **not rinse**—you want to keep their starch.
3. In a saucepan, gently warm the **cream, milk**, remaining **garlic**, **salt**, **pepper**, and **nutmeg**.
4. Layer the potatoes in the baking dish. Pour warm cream mixture over the top—just to cover.
5. **Bake uncovered** for **45–60 minutes**, until the top is golden and the potatoes are completely tender. (Insert a knife easily to test.)
6. Let rest 5–10 minutes before serving.

🧀 *Note: Traditional gratin Dauphinois does* ***not*** *use cheese, but a bit of grated Gruyère or Tomme can be added if desired.*