

## **Crostini di Lenticchie e Noci** **Lentil and Walnut Pate**

1 small red onion  
1-2 garlic cloves  
olive oil  
salt  
Thyme  
Oregano  
1 1/2 cups cooked lentils  
1/2 cup walnuts  
Red Wine



Saute the chopped red onion and garlic in olive oil.  
Season with salt, thyme and oregano.  
Add walnuts and let them lightly toast.  
Add the lentils and stir to season and mix in well.  
Splash with red wine.  
Puree.  
Serve warm on toasted bread.

You can go crazy. Andrea's Aunt Vivetta would add parmesan cheese, Mushrooms, more oil after it was already pureed.

If you want to you can add a sweet wine instead of the red wine, like we do for the chicken liver crostini. Vin Santo which is like a sherry.  
Maybe even a Port.