**Red lentıl soup**

1 cup red lentil

3 onions

½ cup olive oil

½ tbsp salt

3 slices of bread

½ cup melted butter

2 teaspoons chili pepper

Chop bread slices, grill in oven and stir fry with some butter.

Place washed and drained lentil in a saucepan with roughly chopped onions, olive oil and salt, cover with boiling water, cook for about one hour over low heat. Remove from heat, stir with mixer to creamy appearance.

Simmer butter and chili pepper in frying pan.

Serve each soup bowl with bread crumbs “crouton” and sprinkled butter.