

NOROHY 
• BOLD, PURE VANILLA FOR CONSCIOUS CUISINE •

CARAMELIZED ONIONS



CALCULATED FOR 12 SERVINGS OF CARAMELIZED ONION SOUP

ONION PICKLES

Onions	180g
Cider vinegar	270g
Granulated sugar	45g
Fine salt	1g

Slice the onions finely.

Heat vinegar, sugar and salt in a saucepan.

Plunge the onions in the vinegar, **cover** with plastic wrap and **set aside** in the refrigerator for at least 3 hours.

ONION SOUP

Onions	1230g
Olive oil	310g
Granulated sugar	45g
White wine	310g
Water	1540g
Fine salt	15g
Black peppercorns	10g
NOROHY Smoked TADOKA	12g
Black garlic	30g

Slice the onions and brown in a pan with the olive oil.

When the onions **are** softened, **add** the sugar and caramelize, then deglaze with the white wine.

Add the water, salt and pepper and **cook** for about 15 minutes, until the flavor is well developed.

Strain, and **set aside** the onions.

Melt the smoked TADOKA in the stock. **Set aside**.

Remove two-thirds of the cooked onions and **blend** to a smooth paste with the black garlic.

Chop the remaining onions very finely and brown in a pan with olive oil, **set aside**.

PAN-FRIED CHANTERELLE MUSHROOMS

Chanterelle mushrooms	135g
Olive oil	10g
Fine salt	3g

Clean the chanterelle mushrooms and **cut** in half if necessary.

Heat the olive oil in a frying pan, **toss** the chanterelle mushrooms and **add** the salt.

Set aside.

BAKED ONIONS

Onions	620g
Olive oil	20g
Coarse salt	205g
Fine salt	2g

Cut the onions in half and sear the cut surface with a blowtorch. **Place** onions in a baking dish on a bed of coarse salt:

Drizzle with olive oil and salt.

Bake for approx. 20 minutes at 355°F (180°C) until the onions are soft.

BREAD CROUTONS

Farmhouse bread	238g
Olive oil	12g

Cut bread into 0.4 inch cubes and **toss** with olive oil.

Bake at 355°F (180°C) for approx. 5 minutes.

Comté cheese	200g
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Prepare the onion pickles the day before.

Prepare the onion soup, onion compote and caramelized onions. **Set aside**, keeping warm.

Pan-fry the chanterelle mushrooms, **bake** the onions and make the croutons. **Set aside**, keeping warm.

Drain the pickles and **cut** the Comté cheese into 0.2 inch cubes.

Using a 40g piping bag without a nozzle, **arrange** a circle of onion compote on a plate.

Alternating them, **arrange** 20g croutons, 15g Comté cheese cubes, 10g onion pickles, 10g caramelized onions and 10g chanterelles on the compote.

Place about 40g of onion compote in the center of the circle and **place** the baked onion on top, having first removed its skin.

Heat the broth and place in the center of the plate.

