

# Special recipe for 17 by PINEA

By Chef Lalo García - Máximo Bistrot

## ORGANIC ONION COOKED IN ITS JUICE

For 4 persons

### **For the onions:**

4 organic onions  
2 tablespoons of olive oil  
2 tablespoons of butter  
1 tablespoon butter for the sauce  
4 sprigs thyme  
250 ml of organic chicken stock  
1 cup of white wine  
Sea salt  
Freshly ground black pepper  
Aged balsamic vinegar to finish the dish

Máximo

Cut off the tips of the onions so that they lie flat, this on the stalk side and not on the beard side.

In a saucepan over high heat add the olive oil, place the onions on top of the part that was cut.

Cook for 5 minutes or until the onion is sealed. Lower the heat and cook slowly for 15 minutes.

Add white wine and reduce until dry.

Add butter, thyme, and once the butter begins to brown add chicken stock, season lightly with salt and pepper.

Cover the onions with a lid or aluminium foil and bake in a preheated oven at 160°C for 25 minutes.

### **For the onion purée**

2 onions, sliced  
1 tablespoon of butter  
100 ml. Of white wine  
100 ml. Of cream  
Leaves of 2 sprigs of thyme  
Salt and white pepper to taste

In a saucepan over medium heat add the butter, once melted add the onion and cook for 25 minutes over low heat stirring constantly.

Add the thyme and deglaze with the white wine. Once the white wine has reduced, add the cream and cook for 5 minutes.

Season with salt and white pepper.

Transfer the onion to a blender and grind to a thick purée. Transfer to a small pot and keep warm.

**For the sauce:**

Remove the onions from the pan and place on a baking sheet. Set aside in a warm place. Strain the onion cooking juices and transfer to a small saucepan, add a tablespoon of butter and season to taste. With a hand blender grind this sauce to froth it.

**To plate:**

Place a spoonful of onion purée in the centre of a plate or bowl, an onion on top of the purée and salt around it. Garnish with some fresh thyme leaves and a few drops of aged balsamic vinegar.

