

Pearl white onion cream |

Recipe for 300 ml



Description

As a garnish for a burger, tartare, grill, fish, pasta... an all-rounder that will play its part in any recipe.

Note

You can color the onions, but you won't get such whiteness.

Xanthan gum is a binder and thickener, and other products can play the same role.

Ingredients

Onion cream

- 500 Gr White onion
- 2 Pinch(es) Salt
- 55 Ml Cream 35%
- 10 Ml White wine vinegar
- 1 Gr Xanthan gum

Preparation

- Preparation time **60 mins**

Onion cream

Peel and finely chop the onions.

Sauté the onions gently for around 45 minutes, without browning. Once the moisture has largely evaporated, pour the onions into a blender.

Add the white wine vinegar and cream, blend to a smooth purée, add the Xanthan gum and blend again.

The result is a white onion cream that can be used hot or cold, as required.

Bon appétit!