

## Sweet Onion and Truffle

By Chef Ronald

### INTRODUCTION

This recipe encapsulates simplicity, the autumn season and the method to coax and evolve a common flavour into familiar deliciousness.

### SERVES 4

### INGREDIENTS

- 4 Medium Roscoff Onions
- 1 Teaspoon Atlantic sea salt
- 1 Tablespoon Organic Yellow butter
- 1 Litre San Martino Water
- 25g Kombu
- 4g Bonita flakes
- 1 Teaspoon Organic Tamari
- 1 Black Winter Truffle
- 1 White Alba Truffle
- 1 Tablespoon early November Olive Oil
- 1g Pecorino



## **METHOD**

Carefully peel the onions, and cut a little larger than half way along the grain.

Lightly salt then sweat the onion trimmings in butter.

Once the trimmings have caramelised lightly add water, Kombu and Bonita flakes then boil for 1 minute.

Place whole onions root side down and upright in the cooking liquid. Cook for 12 to 14 hours at a low temperature with a heavy lid occasionally basting.

Add black truffle slices for final 20 minutes of cooking. There should be 5 tablespoons of cooking liquid remaining.

Add 1 tablespoon of cooking liquid to a warm bowl then carefully place 1 onion and add a little grated cheese.

Add olive oil to remaining liquid and baste the onions. Shave white truffle over the top.