

RECIPES. BEING PART OF YOUR PERFECT DISH.

Rosanna Pink Onions
baked with Rosemary
and Cream...

Serves 8

A delicious side dish that works perfectly with roast beef or lamb.

Ingredients...

6 large yellow onions, unpeeled
450ml chicken stock
3-4 tbsp. extra-virgin olive oil
Salt and freshly ground black pepper
3 to 4 rosemary sprigs (just leaves),
chopped
125ml double cream

Method...

1. Preheat oven to 220°C/gas mark 6 and slice about 1/4" off the bottoms and tops of the onions so that they will sit upright; then slice in half crosswise. Arrange onions skin side down (cut side up) in a baking dish.
2. Pour chicken stock over and around the onions in baking dish. Drizzle oil over the onion and season with salt and pepper. Scatter rosemary over the onions and into the stock in the baking dish.
3. Transfer baking dish to oven and bake, basting often with the stock, until onions are soft when pierced with the tip of a paring knife and stock has been reduced by about three-quarters, 1-1 1/4 hours.
4. Remove baking dish from oven and pour cream over onions. Return dish to oven and bake until pan juices have thickened slightly and tops of onions have browned, 20-30 minutes more.