

RECIPES. BEING PART OF YOUR PERFECT DISH.

Rosanna Pink
Onion Soufflés...

Serves 6



A perfect dinner party pairing

Method...

1. In a pan, melt the butter over a low heat. Add the sliced onions and a pinch of salt. Stir occasionally and cook until the onions are starting to lose their colour and become soft. This will take about 30 mins. Then set aside to cool..
2. Preheat the oven to 180°C. Line 8 small individual pots with butter. In a large bowl, mix the flour, baking powder and the teaspoon of salt. In a separate bowl, whisk the double cream and eggs and parmesan cheese. Then add to the flour mix in the other bowl. Once mixed well, fold in the cooked onions with a large metal spoon.
3. Spoon the mixture into the prepared individual pots and bake for 18 minutes. Keep monitoring them until they appear golden. Serve immediately.

Ingredients...

110g unsalted butter
3 Rosanna Pink Onions thinly sliced
Pinch of salt
Teaspoon of salt
50g Plain flour
2 teaspoons of baking powder
6 large eggs
600g double cream
400g grated parmesan cheese