

# RECIPES. BEING PART OF YOUR PERFECT DISH.

Rosanna Pink Onion  
Veloute with rice noodles  
and sweet onion shreds

Serves 4



## Perfect on a winter day as a healthy and tasty filler

### Ingredients...

3 Rosanna Pink Onions, finely sliced  
226g Leeks, finely sliced  
226g Celery, finely sliced  
2 garlic cloves crushed  
60g butter  
30g Plain flour  
1 ltr Vegetable stock (4 cubes)  
60ml White wine vinegar  
30g Caster sugar  
60g Cooked rice noodles  
Salt and freshly milled pepper  
Few shreds of green cress/Red cress  
1 spring onion for garnish

### Method...

1. Finely slice onions and retain approx. 56g of the finest and best coloured for the sweet onion shreds.
2. For the sweet onions shreds, Boil the vinegar and sugar together and pour over the 56g fine garnishing onions, allow to stand for approx. 1 hour.
3. Shred the leeks, celery and add to the remaining onions. In a saucepan, sweat this vegetable mixture in the butter gently, do not allow to colour, add the crushed garlic, and add the flour to make a thick mixture.
4. Then add the hot vegetable stock gradually mixing to prevent lumps.
5. Bring to the boil gently then simmer for 30-40 minutes or until vegetables are soft stirring occasionally.
6. Using a food processor blitz until very smooth, return to the heat and re-boil; adjust the consistency with a little more stock or water if necessary.
7. Season with salt and pepper to taste.
8. To serve, divide into bowls. Dip the rice noodles in boiling water and float a film of noodles over each soup. Add a dollop of the sweet onion shred and dress with a slice of spring onion and cress.