

## CREAMED ONIONS

60 PEARL ONIONS  
3 CUPS VEAL OR BROWN CHICKEN STOCK  
2 SPRIGS OF FRESH THYME  
1 BAY LEAF  
CRÈME FRAICHE  
1 LEMON  
HEAVY CREAM

BRING A LARGE POT OF WATER TO A BOIL. MEANWHILE, WITH A VERY SHARP KNIFE, SLICE OFF THE ROOT END AND A BIT OF THE STEM END OF THE ONIONS. DUMP THE ONIONS IN THE POT AND BOIL FOR ONE MINUTE. DRAIN AND DUMP INTO A SINKFULL OF COLD WATER. COOL FOR A MINUTE OR SO, THEN DRAIN IN A COLANDER.

THE SKINS SHOULD PEEL EASILY JUST BY SQUEEZING ONE END OF THE ONION.

IN A LARGE STEEP-SIDED SAUTÉ PAN WITH A LID MELT 3 TBSPS OF BUTTER WITH A SPLASH OF GRAPE SEED OR CANOLA OIL. ADD THE ONIONS AND SAUTÉ A FEW MINUTE UNTIL SLIGHTLY BROWNED.

POUR IN THE STOCK, ADD THE THYME AND BAY LEAF, SEASON WITH SALT AND WHITE PEPPER. BRING TO A SIMMER, COVER AND SIMMER ON A VERY LOW FLAME FOR ABOUT 15 MINUTES OR UNTIL THE ONIONS ARE PIERCED EASILY WITH A SHARP KNIFE BUT FIRM ENOUGH TO RETAIN THEIR SHAPE. REMOVE TO A BOWL WITH A SLOTTED SPOON.

MELT 3 TBSPS OF BUTTER IN A LARGE SAUCEPAN. THE BUTTER WILL FOAM. WHEN THE FOAM DISAPPEARS, ADD 3 TBSPS OF FLOUR. STIR TOGETHER WITH A WIRE WHISK. REDUCE THE HEAT AND STIR WITH A WOODEN SPOON UNTIL THE ROUX IS SLIGHTLY BROWN.

REMOVE FROM THE HEAT AND POUR IN ALL THE STOCK FROM THE PAN WHISKING IN THE LIQUID UNTIL IT'S SMOOTH WITH NO LUMPS.

RETURN TO THE STOVE AND STIR OVER MEDIUM HEAT WITH A WOODEN SPOON UNTIL IT THICKENS A BIT. STIR IN ½ CUP OF CRÈME FRAICHE.

POUR BACK INTO THE PAN. STIR IN THE ONIONS. SQUEEZE IN A FEW TBSPS OF LEMON JUICE. CORRECT SEASONING.

IF NOT SERVING IMMEDIATELY, DRIZZLE WITH A LITTLE HEAVY CREAM TO KEEP A SKIN FROM FORMING ON THE SURFACE.

RE-HEAT. GARNISH WITH CHOPPED PARSLEY OR CHIVES.

SERVES 8