

**LAYERS OF TASTE!****Crispy Onion Wafer with Onion Cream***Mimosa Misasi*

## Ingredients (serves 6 people)

4 Montoro onions  
300 g of butter  
Salt to taste  
1 cabbage  
Aromatic herbs to taste  
Vegetable white stock



## Method

For the caramelised onions: preheat the oven to 180°C (356°F). Slice the Montoro onions horizontally to create onion rings about one centimetre thick. Place them on a baking sheet lined with parchment paper, add small pieces of butter and salt, and bake in the oven until they become cooked, golden, and caramelised, at 180 degrees Celsius for at least 20 minutes.

For the onion cream: finely chop three onions. In a separate saucepan, gently soften the butter without letting it get too hot, adding five or six bay leaves and the chopped onions. Season with salt. Sauté slowly, adding vegetable stock until the onions are cooked and almost creamy. Blend the onions to create a cream, straining them from the butter. Allow the clarified butter to cool in a carafe to recover all the aroma, fragrance, and richness of the onion.

For the cabbage cream: blanch the cabbage cappuccino in salted water for a few minutes until it becomes tender but still vibrant in colour. Drain and immediately submerge it in cold water to stop the cooking. Then drain again and dry the cabbage thoroughly.

Blend the cabbage with the vegetable white stock until you achieve a smooth and velvety cream. In a saucepan, melt the butter over medium-low heat and add the blended cabbage cream. Blend it all together until you achieve a smooth consistency, then strain the cream through a fine sieve to make it even more smooth. Keep it warm.

For the onion consommé: toast the onion tips, previously trimmed, in a thick-bottomed pot until they become slightly golden and aromatic. Deglaze the pot with a little water and cook for about three hours over low heat until the liquid reduces to an aromatic consommé.

Assembly and service: place the slightly trimmed cabbage cream in the centre of the plate. Rest the caramelised onion disk on top, reheated and glazed with the aromatic clarified butter obtained from the onion cream. Add dots of the onion cream on top of the onion disk and garnish with lemon thyme to add freshness, fragrance, and a hint of lemon zest. Finally, pour the hot onion consommé into the plate around the onions.