



red onion in wine syrup

A recipe by petra: www.cookseasonal.com/recipe/20

Preparation

1. Preheat oven to 200C. Sprinkle tray with the sea salt, then place the (unpeeled) red onions in the oven and bake for 1 hour.
2. Meanwhile, simmer the wine with the sugar and pepper (to taste) for about 15 minutes, until it reduces to one quarter of the original volume.
3. Take onions out of the oven, leave to cool for a while, then peel.

Place onions on a plate and sprinkle with wine syrup and the blue cheese.

Ingredients

- **blue cheese:** 100 gram
- **sugar:** 3 tablespoon
- **wine(red):** 250 ml
- **onions (red):** 4
- **sea salt:** 200 gram

Timing

- **Preparation time:** 20 minutes
- **Waiting time:** minutes
- **Cooking time:** 60 minutes