


Serves 4


Appetizer


30 min


120 min

Ingredients

For the braised onions

12 small onions of various colours (white, red, shallots,
spring onions)
150ml vegetable stock
100ml white wine
4 sprigs of thyme
A knob of butter
Salt and pepper

For the apricot chutney

250g apricots, finely diced
2 tbsp apricot jam
2 tbsp apple vinegar (or other)
1 tbsp honey
2-3cm fresh ginger
2 tbsp old-fashioned mustard
100ml water

100g Gruyère AOP cubes (1cm x 1cm)





Braised onions, cubes of 18-month matured Gruyère AOP and apricot chutney

Preparation

For the braised onions :

Preheat the oven to 190°C.

Cut the onions lengthwise.

Arrange the onions face up in a gratin dish.

Add the stock, wine, thyme and a knob of butter and season.

Cover tightly in aluminium foil.

Braise for 1h45-2h in the oven.

For the apricot chutney :

Simmer the apricots, apricot jam, vinegar, honey, ginger, mustard and water in a saucepan for 25-30 minutes.

Stir frequently while cooking.

Spoon the chutney over the onions and garnish with the cubes of Gruyère AOP.

Enjoy!