

# Stuffed White Onions

(Charlotte Lysès)



## Ingredients

12 medium sized white onions  
250 g (½ lb) leftover cooked meat (roast pork or roast chicken)  
60 g (1½ cups) mixed herbs (parsley or chives)  
1 slice stale bread  
1 egg  
100 g (a bit less than 1 cup) grated Emmental.  
Oil  
Butter for greasing the dish.  
Salt + freshly ground pepper to taste  
Serves 6 Preparation time: 25 minutes Cooking time: 40 minutes.

## Method

Preheat the oven to 200°C (gas mark 5 or 400°F). Peel the onions, taking care to keep the first white layer intact and then scald them for about 10 minutes (they should stay firm). Cut off the top of each onion to make a lid, then carefully hollow out the bottom halves until you are left with an outer wall 2 layers thick. Put the tops to one side and keep the parts you have removed to use later.

With a sharp knife, chop the leftover meat into very small pieces. If you are using fresh calf's liver, chop it into very small pieces and fry it quickly in a dash of hot oil.

Dice the herbs. Toast the bread to dry it out even more and then crumble it into breadcrumbs. Lower the egg into a pan of boiling water and cook until hardboiled. Peel and roughly chop the egg.

Mix the leftover meat or calf's liver with the chopped herbs, breadcrumbs and chopped hard-boiled egg. Add half of the grated cheese. Season with salt and pepper. Stuff the onions carefully with the mixture and put the onion tops back on.

Butter a small gratin dish and lay the onions in it, packing them in tightly.

Cook in the oven for 15 minutes. Next, take off the tops and set them aside.

Sprinkle the rest of the cheese over the onions, return the onions to the oven for 10 minutes and bake until they are crispy and golden.