



Onion Gratin

Serves: 6

Serve with Joseph Phelps Vineyards Syrah, Napa Valley

- 6 Medium red onions, or equivalent mix of white, red and button onions or shallots -
peeled and quartered
- Olive Oil
- Sea salt and freshly ground black pepper
- 12 sprigs Fresh thyme, leaves picked
- 3 cloves Garlic, peeled and sliced
- 1 Medium glass, white wine
- 6 Tbsp. Crème fraîche
- 2 ¾ oz Gruyere cheese, grated
- 2 ¾ oz Parmesean cheese, grated

Preheat oven to 400. Break the onion quarters apart to make little petals. Place these in an earthenware oven dish. Drizzle with olive oil and a pinch of salt and pepper, and toss in thyme and garlic. Mix well, add white wine, cover with a double layer of tinfoil, wrap tightly and place in the preheated oven. Bake for 45 minutes, then remove the dish from the oven, take the foil off and pop the dish back in the oven for 15 minutes to start caramelizing the onions. Once the onion is looking lightly golden, stir in crème fraîche and sprinkle over the Gruyere and Parmesan. Turn oven down to 350 and let the gratin bake for about 15 minutes or until golden. Eat immediately or allow to cool and reheat under the broiler before serving.