

Pearl Onion Grating with Parmesan, Sage & Thyme

Serves 6-8

- 900 g frozen pearl onions, thawed
- ¼ C block bacon, diced
- 15 g butter
- 1 shallot, minced
- 375 ml heavy cream
- 3 4-inch sprigs fresh thyme
- Salt/ground pepper, to taste
- 45 g butter, melted
- 50 g panko
- 25 g Parmesan, finely grated
- ½ tsp dried thyme and/or sage, crumbled
- Italian parsley



1. Heat oven to **200°C**
2. Place **onions** in large sauce pan over high heat. Stir and separate onions with fork as they heat. When the water boils, reduce the heat to medium, cover, and **simmer for 5 min**. Drain well and pat dry.
[This may not be necessary if the onions have been pre-blanchd]
3. Sauté **bacon** in Dutch oven over **med. heat** until crisp. Transfer to paper towels to drain.
4. Melt **15 g butter** in Dutch oven over **low heat** until foaming, add **shallots** and **garlic** and cook until translucent but not browned, stirring frequently, **about 3 min**.
5. Add **cream, thyme sprigs, ½ tsp salt** to Dutch oven over **med-high heat**. Bring to simmer and cook for **15-20 min**. until reduced by half or thickened suitably, stirring occasionally.
6. Stir **onions** into cream mixture.
7. Brush a shallow baking dish with **15 g butter**.
8. In a bowl, toss **panko, parmesan, bacon, savory** (marjoram or sage), **Italian parsley** and remaining **30 g melted butter, ½ tsp salt**, and several grinds of **pepper**.
9. Spread the onions in the baking dish. Discard the thyme springs. Pour the **cream** over the **onions** and scatter the **panko** on top.
10. Bake until panko is deep golden brown and cream is bubbling furiously around the edges, **about 30 min**. Let **rest 10 min**. before serving.