

BAKED ONIONS WITH CRUNCHY VEGETABLES

Ingredients (For 4 people)

- 4 large yellow onions
- 3 new potatoes
- 1 parsnip
- 1 yellow carrot
- 1 orange carrot
- 3 vitelotte (purple) potatoes
- 1 slice of squash
- 100 g of chanterelles
- 3 spring onions
- 100 g of chestnuts
- 1 bunch of grapes
- 4 figs

Preparation:

Preheat oven to 220 °C.

Wrap each onion in aluminum foil and bake for 20 minutes.

In the meantime, peel and cut the vegetables. Fry them lightly in a small amount of butter in the following order: new potatoes, parsnips, carrots, vitelotte potatoes, squash, chanterelles, spring onion, chestnuts, grapes and figs. Reserve.

When the onions are baked, slice off the tops, hollow them out and fill them with the mixed vegetables. Put the tops back on the onions and serve.

