



Onion Recipe Contest
Dessert – Professional
First Place – Joe Caballero

Butter Poached Baby Onion Tart

Ingredients

1 lb. butter
1 vanilla bean
12 baby red onions, sliced
12 baby yellow onions, sliced
Sliced almonds
Honey
Phyllo shells
White chocolate chips

Directions

1. Melt butter on low heat. The butter will begin to separate; remove the white milky top layer.
2. Slice the vanilla bean down the middle and scrape out inside. Place in butter along with the shell and let butter infuse; about 30 minutes.
3. Add chopped onions and cook on low heat for about 8 minutes.
4. In a small pan, toast some sliced almonds with one tsp. of butter until lightly browned; remove from heat and let cool.
5. Once cooled, toss the almonds with a little bit of honey. Place almond mix on the bottom of the phyllo shell
6. Once onions are soft, remove from butter and let drain. Toss lightly with some honey, and place two onions, one red and one yellow, in the shell.
7. Garnish with white chocolate chips on top.