Crème brulée with caramelized onions

Chef	Portions	Preparation
Denis	**6**	**60min.**

Ingredients

- [ ] 2 onions
- [ ] 4 egg yolks
- [ ] 1 cup of milk
- [ ] 1 cup crème fraîche
- [ ] 8 tbsp. freshly grated parmesan
- [ ] 2 tbsp. port wine
- [ ] 1/2 tsp. cumin
- [ ] 1/2 tsp. turmeric
- [ ] 4 tsp. brown sugar

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Preparation

— Preheat your oven to 130°C (300°F).

— Brown the onions cut into small pieces over low heat with a little butter and two teaspoons of brown sugar and deglaze with port wine.

— In a mixer, mix the egg yolks, milk, crème fraîche, spices and a pinch of salt and pepper.

— Remove the onions from the heat once they are translucent and pour 2/3 of the mixture into the blender, adding 4 tablespoons of parmesan.

— Split the remaining 1/3 of the onions in the bottom of 6 ramekins and then fill with the mixture from the blender.

— Cook for about 20 minutes at 130°C (300°F) and let cool.

— Just before serving, sprinkle the remaining parmesan and brown sugar over the top and pass under a cooking torch.

— Serve immediately with a seasoned green salad.

Variations: Snails, calabrese or simply mushrooms can be added when cooking the onions for a heartier crème brulée.

Bon appétit!

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