



COOKED ONION

BY INTER SCALDES

Ingredients:

4 medium-sized onions
3 kg of North Sea crab
60 cloves
80 gr butter
150 gr parmesan cheese
court bouillon
salt

Supplies:

Kamado
pro set
hand blender
grater

Kamado set up:

indirecte hitte

*Dish by Paul de Groote and Ruben van Helvert - Restaurant Inter Scaldes****

Light a medium amount of charcoal and heat your Kamado to 145°C. When the Kamado is at temperature place the pro set in the Kamado, for this recipe work with indirect heat. Place the heat shield on the lowest level and the grill on the highest level.

Stick 15 cloves into each onion and then let the onions cook for about 75 minutes in the Kamado on the grill.

Meanwhile, cook the crabs in a court bouillon and then remove the claws and legs.

When the onions are done, cut the caps off the onions and scoop out the onion onion, save this. When doing this, leave the inner ring on!

Then mash the contents of the onions with the butter and season

with salt.

Then mix the puree with the crab and fill the onions back up with this. Grate some parmesan cheese over the top of the onions and return them to the Kamado for about 4 minutes.

