



COOKED ONION BY INTER SCALDES

Ingredients:

600 gr txogitxu beef
12 green asparagus
2 dl tie garlic oil
24 noirmoutier potatoes
12 dried wild garlic leaves
8 shallots
sprig of thyme
sprig of rosemary
4 cloves of garlic
4 tbsp sour cream

Supplies:

Kamado
Pro set
Aluminium foil
Teppanyaki plate
Peeler

*Dish by Paul de Groot 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!

Kamado set up:
Indirect heat

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.