

LAND BOX

Five expressions of the onion



Charcoal-grilled onion, preserved in its own oil

Ingredients

- 4 large onion hearts
- 500 ml neutral seed oil
- Salt, to taste

Method

Carefully remove the hearts from the onions, keeping them as intact as possible.

Arrange the onion hearts in a roasting tray and cook them slowly in a wood-fired oven at 150°C until tender while still holding their shape, about 45–60 minutes.

Once softened, briefly place them over hot embers to develop a delicate smoky aroma and subtle toasted notes without further cooking.

Allow them to cool completely.

Transfer the onion hearts to a sterilized jar, cover completely with the oil, and allow them to mature for at least **24 hours** before serving.

Green onion top oil

Ingredients

- 300 g onion tops (green leaves)
- 600 g grapeseed oil (or another delicate neutral seed oil)

Method

Wash the onion tops thoroughly and remove any damaged parts.

Place the onion tops and the oil in a Thermomix or a high-speed blender.

Blend while gradually bringing the mixture to **55°C** and maintain this temperature for approximately **15 minutes**, allowing the chlorophyll to infuse completely into the oil.

Strain through muslin or a very fine filter.

Refrigerate for several hours to allow the oil to settle, then carefully separate the clear oil from any sediment.

The result is a vibrant green oil with fresh herbal aromas and a delicate natural pungency.

Brown onion jus with oxidised onion

Ingredients

- 1 kg onion trimmings (skins, outer layers and offcuts)
- 1.5 L water
- 150–200 g oxidised onion
- Salt, to taste
- Xanthan gum (optional)

Method

Lightly roast the onion trimmings in the oven or in a heavy saucepan until lightly caramelised.

Transfer them to a pressure cooker with the water and cook for approximately **1 hour**.

Strain carefully and slowly reduce the liquid until it becomes an intensely concentrated, glossy brown jus.

Oxidised onion

Place whole onions in a climate-controlled chamber at approximately **30°C** with **70–80%** humidity for **2–3 weeks**, until they become fully oxidised, turning dark in colour while naturally developing remarkable sweetness and umami.

Blend part of the oxidised onion into a smooth purée and incorporate it into the jus during the final stages of reduction.

If necessary, lightly thicken with a small amount of xanthan gum.

Adjust the seasoning only at the end.

The finished sauce is deeply savoury, naturally sweet and exceptionally rich in umami.

Caramelised onion cream

Ingredients

- 800 g white onions
- 40 g extra virgin olive oil
- Salt, to taste

Method

Thinly slice the onions.

Cook them gently with the olive oil over very low heat for **1½–2 hours**, stirring frequently.

The onions should release all of their moisture before slowly developing a deep natural caramelisation, becoming a rich brown colour without ever burning.

Transfer to a blender and process until perfectly smooth and silky.

Season with salt if necessary.

The result is an elegant, naturally sweet cream with exceptional digestibility.

Onion Chutney

Ingredients

- 500 g red onions
- 120 ml apple cider vinegar
- 70 g brown sugar
- 10 g salt
- 30 ml extra virgin olive oil

Method

Thinly slice the onions.

Heat the olive oil in a saucepan and gently sweat the onions until soft, translucent and most of their moisture has evaporated.

Add the brown sugar and allow it to dissolve slowly, encouraging a light natural caramelisation.

Pour in the apple cider vinegar and continue cooking over low heat for ****35–45 minutes****, stirring occasionally, until the chutney reaches a glossy, soft, lightly syrupy consistency.

Season with salt and transfer to sterilized jars while still hot.

The result is a refined chutney with a perfect balance of sweetness and acidity, allowing the onion to remain the undisputed protagonist.

Serving the LAND onion tasting

The tasting has been designed to be assembled in just a few minutes, allowing every preparation to be enjoyed at its ideal temperature.

Charcoal-roasted onion heart

Open the jar, carefully drain the onion hearts and warm them gently in a frying pan, in a ****160°C**** oven or in the microwave. Pat them dry lightly with paper towel before serving. They are equally delicious finely sliced over toasted bread, served alongside a selection of cured meats and cheeses, or paired with grilled meats and vegetables.

Brown onion jus

Warm the desired amount in a small saucepan or in the microwave. Ideal with roasted meats, grilled vegetables, risotto, or as a deeply savoury umami sauce.

Caramelised onion cream

Warm gently in a small saucepan or directly in the open jar in the microwave. Perfect spread on toasted bread, folded through risotto, tossed with pasta, or served alongside cheeses and white meats.

Onion chutney

Ready to serve straight from the jar and requires no reheating. Excellent with cheeses, roasted meats, charcuterie, burgers and gourmet sandwiches.

Plating

Place a quenelle of Caramelised Onion Cream on the base of the plate. Arrange the warm Charcoal-Roasted Onion Heart alongside it. Spoon over the Brown Onion Jus, add a small dollop of Onion Chutney, and finish with a few drops of Green Onion Top Oil.

An elegant, minimalist dish that tells the story of the onion through **five textures** and **five distinct** expressions: sweet, smoky, intense, fresh and sweet-and-sour.