

ONIONS STUFFED WITH PUMPKIN AND MACAROONS

Ingredients

round white onions
500g crushed macaroons
1Kg brunoised pumpkin
Parmigiano cheese
bread crumbs
extravirgin olive oil
salt and pepper



Equipment

vegetable knife and scoop
piping bag
chopping board
ladle and oven tray

Preparation

Peel and wash the onions, cut off the tops and scoop out the centres, taking care not to damage the edges.

Prepare the stuffing by mixing the pumpkin with the macaroons, Parmigiano cheese and bread crumbs, then sprinkle with oil. Salt the onions and stuff with the aid of a piping bag.

Place on an oven tray and put in the oven on combined mode  at 164°C for 7 minutes, then on convection mode  at 200°C for 5 minutes.

Serve on plates and garnish to taste.

