

Braised onions - a basic recipe by Herbert Hintner



Braised onions can be used to season a large number of dishes. It is important to braise them on a medium heat so that they do not get too hot and do not brown at all.

Prepare a large quantity of the onions and they can then be stored in the fridge for a few days at constant temperature until required.



Ingredients for 4 portions:

1 medium onion
50 g butter
50 ml olive oil

Tipp: The braised onions can be kept in the fridge for approximately 1 week.

Preparation (c. 30 minutes):



Finely chop the onion.

Heat the butter and olive oil in a pan, add the chopped onion and sauté on a medium heat whilst continuously stirring without letting them brown.



Drain off the oil and allow the braised onions to cool.



Enjoy using the braised onions in a number of recipes!
