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Cooking time: 1 hour



Ingredients

Onion soup (sous vide):

300 g small onions
500 ml chicken stock
1 sprig marjoram
2 bay leaves
½ clove of garlic
4 g salt

Parmesan:

300 g parmesan
300 g water
0,2 g soy lecithin

Preparation

Onion Soup (sous vide):

Peel and slice the onions. Vacuum all ingredients together and cook sous vide in the **fusionchef** sous vide water bath at 85 °C for 60 minutes.

Cool and serve immediately. Season to taste and remove the herbs prior to serving.

Parmesan:

Warm both ingredients in a pot to 70 °C and cool over night in a tall jar. Skim the whey and save for another dish. Whip the water with the soy lecithin and let it rest.

Arrangement:

Put the soup into a glass and top with the parmesan foam.

This recipe was kindly supplied by the Matthaes publishing house from the "Heiko Antoniewicz, Sous Vide".