



Featured in our Il Pranzo Experience, this soubise adds a layer of dimension to your favorite roasted meats and vegetables.

## ONION SOUBISE

### INGREDIENTS

1 Whole White Onion

1 Pint Heavy Cream

1/2 TSP Fennel Seed

Salt to taste

### DIRECTIONS

- Heat a large sauté pan over low-medium heat. Add the sliced onion to pan and salt, cook until soft and translucent. (10 minutes)
- Add fennel seed to pan and then immediately after add cream and simmer along with the onions. (about 20 minutes)
- Transfer mixture to a Vitamix and blend until completely smooth.
- Pass soubise through a fine mesh strainer and enjoy!