

# Soupe à l'oignon blanc Sorbet à l'oignon rouge sous une Tuile de parmesan White Onion Soup, Red Onion Sorbet and Parmesan Wafer

## [ɪŋɡrɪːdʒənts]

SOUP  
600 g / 1.3 lbs white onion  
20 g / 1½ tbsp flour  
4 tbsp olive oil  
2 l / 4 pts water  
salt and pepper

for 6 people

SORBET  
300 g / 10 oz red onion  
500 ml / 1 pt water  
1 tbsp olive oil

WAFERS  
300 g / 10 oz grated parmesan

TOASTS  
6 thin slices farmhouse bread  
(approximately 3 mm / 0.2 in.)  
1 clove of garlic

*Finely chop the white onions and brown them in a large pan with the olive oil. Sift the flour over them, then add the water and simmer over a gentle heat for half an hour, stirring from time to time. Season to taste.*

*In a small saucepan, gently soften the red onions in olive oil. Add the water before they brown and boil for 10 minutes. Blend, strain and leave to cool. Finish off by churning in the ice-cream maker.*

*Cut out 6 small rectangles (10 x 3 cm / 4 x 1 in.) from a sheet of grease-proof paper and cover with a layer of grated parmesan. Place in an oven preheated to 180°C / 355°F for 10 minutes. As soon as they come out, place them lengthways on a rolling-pin in order to obtain a slightly curved shape – also known as "tuile". Alternatively, shape them into corkscrews by coiling them around it.*

*Toast the slices of bread and rub with garlic.*

*Warm the soup. Place a ball of sorbet over each toast, and the toast over the soup bowl.*

## [ɒksɪmɔːrɒn]

### Oxymoron

n. Rhetorical figure of speech in which contradictory terms are combined.

*The fable of the satyr and the traveller does not lend itself easily to a moral or a single interpretation.*

*The play of symmetry and projections between the two characters is unsettling; a feeling of warmth and of cold emanates from them both, one physically and the other symbolically.*

*In French, the word "hôte" designates the guest as well as the host.*

*In light of this, one can wonder if La Fontaine did not wish to question the ambiguity of what it is to be a host...*

*While debating this enigmatic fable, enjoy this ambivalent composition based on the same ingredient.*

*This hot and cold, smooth and crispy, sweet and savoury, red and white disk will reveal its' perfection the instant the sorbet is plunged into the piping hot soup.*