

## **spring onions**

### **baked with creme fraiche, marjoram and crumbled chèvre**

adapted from alicia waters, serves 4

#### **INGREDIENTS:**

- 2-3 bunches spring onions, trimmed (root plus a few inches of stem left intact, leaves removed and saved for stock or composted)
- 1 cup creme fraiche
- two sprigs fresh marjoram, leaves picked
- a pinch of cayenne pepper
- butter as needed
- crumbled chèvre
- sea salt and freshly ground pepper

#### **INSTRUCTIONS:**

1. cook the onions in boiling salted water until tender. drain well, reserving some of the cooking water, and cut in half lengthwise (keeping root intact on both halves).
2. season the onions with sea salt and freshly ground pepper and arrange in a shallow buttered baking dish.
3. place the creme fraiche in a bowl and add the marjoram, cayenne, salt and pepper. taste for seasoning.
4. pour the creme fraiche mixture over the onions and dot the top of the dish with crumbled chèvre
5. bake in a preheated 375 F oven until bubbling hot and beginning to brown, about 30 minutes.