



C O R N E R
H O U S E

THE ONION
REVEALED

Interpretation of my Favourite Vegetable



OIGNON DOUX DES CEVENNES

*Prized as a gastronomic
heritage ingredient of
France, the Cevennes onion
is tender superbly sweet
and without pungency.*

This Gastro-Botanical degustation by Chef Jason Tan
presents it in 4 amazing 'iterations':

- **BAKED CUP**
- **CHIP**
- **TART**
- **TEA**



THE BULB OF EPIPHANY

Chef Jason's first taste of the Cevennes onion was a revelation, and turned his 22-year-long dislike of vegetables to devotion.

In this tribute, the Chef starts with 2kg of the Cevennes onion per guest, drawing every essence from it and using its every part.

I. BAKED ONION CUP

A whole onion, baked and hollowed, is filled with onion puree and confit, a 62°C sous-vide egg, sea salt, chives and black truffles.

Its like spooning pure comfort into your mouth.





2. ONION TART

Onion confit on crispy filo pastry, topped with parmesan cheese.

The confit is made from thin hand-sliced onions slow-cooked in butter for 6 hours.

3. ONION CHIP

A thin slice of onion is dehydrated for 24 hours then lightly salted to bring its delicate flavours to the fore.



4. ONION TART

The tea cup holds
an emulsion of onion
confit and cream.

Earl Grey-infused
onion tea is poured
on it, creating a
duality of sensations.

This onion tea is the most
'expensive' of components as
3kg of onions and 2 days' work
produce a mere 200 ml.

It is the closest you will
experience to drinking an onion.