



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 TEA

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.