Bolognese onions

Raciones para 3

- ❏ **5 Large** Onions
- ❏ **400 gr** Minced beef meat
- ❏ Olive oil
- ❏ Salt
- ❏ **1** Onion
- ❏ **3** Carrots
- ❏ **2 Stalks** Celery
- ❏ **3 Cloves** Garlic
- ❏ Tomate puree
- ❏ Tomato paste
- ❏ White wine
- ❏ Black pepper
- ❏ Dry oregano
- ❏ Meat stock
- ❏ Butter
- ❏ Grated cheese

1. Cut the onion halfway (but not completely in half) and peel it. Bring water to a boil and cook the onion for 5 minutes. Remove the first four peel layers of each onion and set aside.

2. For the filling, chop the vegetables finely and cook. When tender, add the minced meat and a pinch of salt. When the meat is golden brown, add tomato puree, tomato paste, and white wine. Cook until the sauce is reduced. Finish with a touch of black pepper and oregano.

3. Put a spoonful of bolognese in each onion layer and roll it up. Place the stuffed onions in a large dish suitable for the oven. Pour in the meat stock. Brush the bruschettas with melted butter, cover them with cheese, and bake them in the oven.

Chef's Notes

https://cookinglovers.teka.com/en/receta/cebollas-bolonesa-gratinadas-al-horno/