

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/es/receta/cebollas-bolonese-gratinadas-al-horno/>

