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Recipe number ninety-five

Caserecce con la cipolla di Tropea

Caserecce with fresh red onions

This recipe wins over even onion-sceptics like me!

Ingredients for 4 people

400 g fresh onions cut into fine strips
(out on the balcony or by the kitchen window there are fewer tears)

Olive oil, white wine Braise with olive oil, a little sugar, white wine
and water until they are completely
Salt, peperoncino soft. Salt them and season with peperoncino.

Parsley chop and set aside.

Cook the pasta al dente as the packet directs.

6 tbsp breadcrumbs toast the crumbs (home-ground from stale bread if
possible) in a little olive oil until golden brown.

Warm the onions again and let them caramelise a little
(by then all the water has boiled away).

Toss the pasta with plenty of olive oil,
stir in the onions vigorously, and only at the end the parsley
(that way it keeps its lovely colour) and two thirds of the breadcrumbs.

Pecorino or Parmesan Scatter more crumbs over the plated pasta
and serve with grated Pecorino Romano (sharper than Parmesan).

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VERONICA'S TIP

If you cannot find Tropea onions, there may be other fresh, fairly mild onions to be had. Shallots are a good fallback. Instead of caserecce, other short shapes without egg work well too, e.g. rigatoni or penne.