

CARAMELIZED SHALLOTS



Ingredients (serves 4 people):

200 g shallots

50 ml chicken broth

30 g unsalted butter

Salt to taste

Black pepper to taste

Parchment paper

Preparation:

1. Peel the shallots but leave the stem.
2. To caramelize the shallots, put all ingredients in a small saucepan.
3. Cover the ingredients with parchment paper with a small hole in the middle.
4. Bring the pan to moderate heat.

5. Cook until the shallots are shiny, caramelized and soft, but consistent.

6. Serve immediately.

