

THE BORETTANE ONION

The borettana onion is an Italian pearl onion known for its flat, saucer-like shape .
The best growing area is in the Parma Countryside (Sala Baganza)
The borettane onions range from 1" to 3" in diameter.
They are harvested at the end of July and they are stocked and supplied up to next March .
They can be served fresh together with salad in slices or cooked in many different ways .
The taste of cooked onion is uniquely mild and sweet.
Its flate shape make it ready to use as ingredient for prepared dishes



Recommended Recipes



1) Just steamed

Steam the onions for 10 minutes and then stir fry into frying pan for 5 minutes adding 4-5 spoons of extra virgin olive oil (or balsamic vinagrette).



2) Cod fish with steamed borettane

Stir fry into extra virgin olive oil a mash of celery , borettane onion and carrots for 5 minutes .
Add the whole prepeeled onion and a bit of pulp of tomato to the mashed product .
Add the cod fish (precedently fried) and cook for 10 minutes into a frying pan .



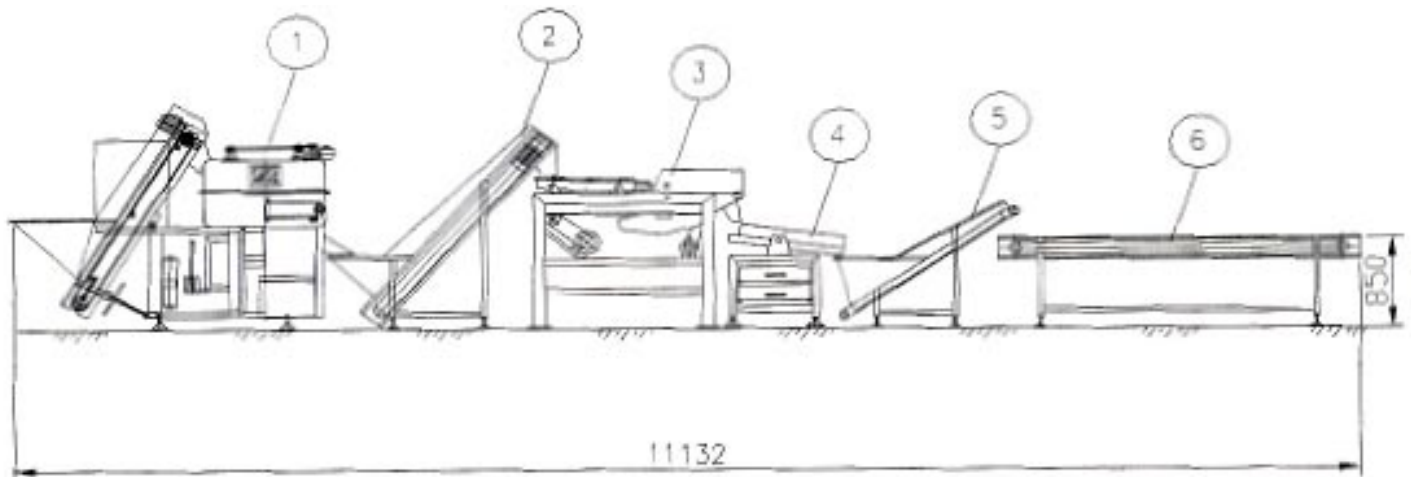
Interested parties for peeled onion :

Supermarket (fresh packed – 250- 500 gr)

Catering (for processing – 5 – 10 kg under vacuum)

Canning processor (fresh big drum , big drum with brine)

HOW TO PROCESS BORRETANE ONION



“Boretane onion processing line”

- 1) Peeler
- 2) Elevator
- 3) Top and tailer cutter
- 4) Peel roller separator
- 5) Elevator
- 6) Sorting belt