

Cheesy Onion Dip With Thyme

Ingredients:

Difficulty: Easy
(serves 2-4)

4 medium yellow onions, peeled and cut in big chunks
2 tbsp olive oil
1 tsp salt
1/2 tsp freshly ground black pepper
4-5 sprigs of fresh thyme
250 gr. cream cheese in room temperature
3 tbsp crème fraîche in room temperature

fresh bread or potato chips to serve

Instructions:

1. Preheat the oven to 200C.
2. In an oven dish, put onions, olive oil, salt and pepper and give it a good mix.
3. Add fresh sprigs of thyme and roast in the oven for about 40 minutes, until the onions are really really tender. When it's done, take out of the oven and let it cool down for about 15 minutes.
4. If there are any parts on the onions which are too browned, cut them out. Also, take the leaves of fresh sprigs of thyme now roasted together with onions.
5. Put roasted onions and thyme leaves together with the cooking juices into a food processor and process well. Scrape the sides if needed.
6. Add cream cheese and crème fraîche and continue to process until you get a nice paste. If some pieces of onions are left, don't worry, you don't have to have a 100% smooth paste. Enjoy your dip with fresh bread or potato chips.