

## Onion sauce

4 servings

3 medium-sized yellow onions

1 tsp sugar

2 tbsp wheat flour

4 dl milk

1 dl cream

0.5 tbsp Chinese soy sauce

Salt

White pepper

Peel and chop the onion finely.

Brown the onion in rapeseed oil and butter. Sprinkle with sugar and brown until it starts to color.

Dust with flour and whisk until lumps disappear.

Add milk, cream and soy sauce. Cook for at least 5 minutes and continue until the sauce has the right consistency.

Season with salt and pepper.