



CRISPY GREEN  
ONION FRIES with  
SMOKED RED  
PEPPER AIOLI

*Trefethen*

## CRISPY GREEN ONION FRIES with SMOKED RED PEPPER AIOLI



### INGREDIENTS

6 each green onion, both white and green part cut into 1-inch-long pieces

1 cup AP flour

1 Tbsp baking powder

1 Tbsp salt

¼ tsp fresh black pepper

1 ½ cup water (may need more if batter is too thick)

2 each egg yolk

1 Tbsp Dijon mustard

½ Tbsp lemon juice

1 tsp smoked paprika

1 cup olive oil

Salt to taste

### PROCEDURE

1. Place the cut onions into an ice bath and refrigerate. This will help crisp the onion as well as remove some of the “bite/spice” from the onion.

2. Combine all dry batter ingredients in a large mixing bowl. Using a whisk, slowly incorporate the water until smooth and silky. It should resemble the consistency of pancake batter. Move to the fridge to rest.

3. Place the yolks, mustard, paprika, lemon juice, and a pinch of salt into a medium mixing bowl. Whisk gently to incorporate and allow the salt and acid to begin cooking the egg. At this point you can start adding the oil very slowly while whisking continuously. Continue slowly until all oil is used and the mixture has emulsified. Taste and adjust seasoning with salt. Transfer aioli into a serving container and refrigerate.

4. Set up a large pot and oil for deep frying. Slowly bring oil up to 350F. While the oil is heating, strain the onions and pat them dry, trying to remove as much water as possible. Add onions into the bowl of batter and mix carefully. Be sure to coat the onions thoroughly.

5. Add onions one by one to the hot oil. Fry in batches, making sure not to crowd the pot. Remove from oil and let drain on paper towels to remove excess oil. Season onion fries with salt.

6. Place fries onto your favorite platter alongside smoked pepper aioli.

### TREFETHEN WINE PAIRING

Reserve Cabernet Sauvignon: *Rich aromas of cassis and dark berries are layered with earthy notes of toasty oak and nutmeg. Substantial on the palate, rich flavors of plum and dark cherry with hints of black pepper lead to a long, fruit-driven finish.*