

## Recipe No. 25/2014

# Slaphakskeentjies

**Pronounced 'slup-HUK-skean-keys', this is a delicious onion salad with a sweet-sour egg mayonnaise dressing.**

Serves: 6 - 8

Preparation time: 10 minutes

Cooking time: 25 minutes

## Ingredients

15 – 20 pickling onions, peeled  
1 000g water

### Dressing

1 egg  
30g sugar  
¼ tsp salt  
30g vinegar  
30g water

## Method

1. Weigh 1 000g water into TM bowl. Make a small cross incision in the root-end of each onion. Place onions into simmering basket.
2. Steam **15 – 20 min/Varoma/speed 1**. Time depends on size of onions.
3. Once onions are cooked, remove. Discard water and set onions aside.
4. Insert **butterfly** into TM bowl. Place all dressing ingredients into TM bowl. Heat **4 min/70°C/speed 4**.
5. Once cooked, the dressing should coat the back of a spoon. Pour over onions and leave to cool. Best served the following day. Lasts a few days in the fridge.

## Cook's notes

- The sauce can also be served with cooked green beans or baby potatoes.



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