



Crostini Gratinati con Cipolle e Speck With Onions and Bacon

2 onions, 120 g Bacon, 1 table spoon oil, 2 table spoons Crème Fraiche, black pepper, maybe some salt, 12 slices of ciabatta or baguette.

Peel the onions, cut them in halves and then into thin slices. Also cut the bacon into thin slices.

Heat the oil in a pan and fry the bacon at medium heat. Add the onions and fry until golden brown.

In the meantime toast the bread or roast them in the oven.

Let the bacon cool down a little and then add the crème fraiche. Season with pepper and may add some salt (the bacon is already salty). Spread the mixture on the bread.

If you like you can put them under the oven grill again.

Simple but delicious!