



**In 2009, Roscoff onions were granted AOC status. In 2013, the PDO was approved by European Union guaranteeing quality and authenticity for consumers and offering protection against fraud and counterfeits.**



*In 1929, more than 9000 tons of onions were sold in Great Britain by almost 1400 Johnnies*

 *En 1929, plus de 9000 tonnes d'oignons ont été vendus en Grande Bretagne par près de 1400 Johnnies*



**For more information**

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**Not to be missed!**

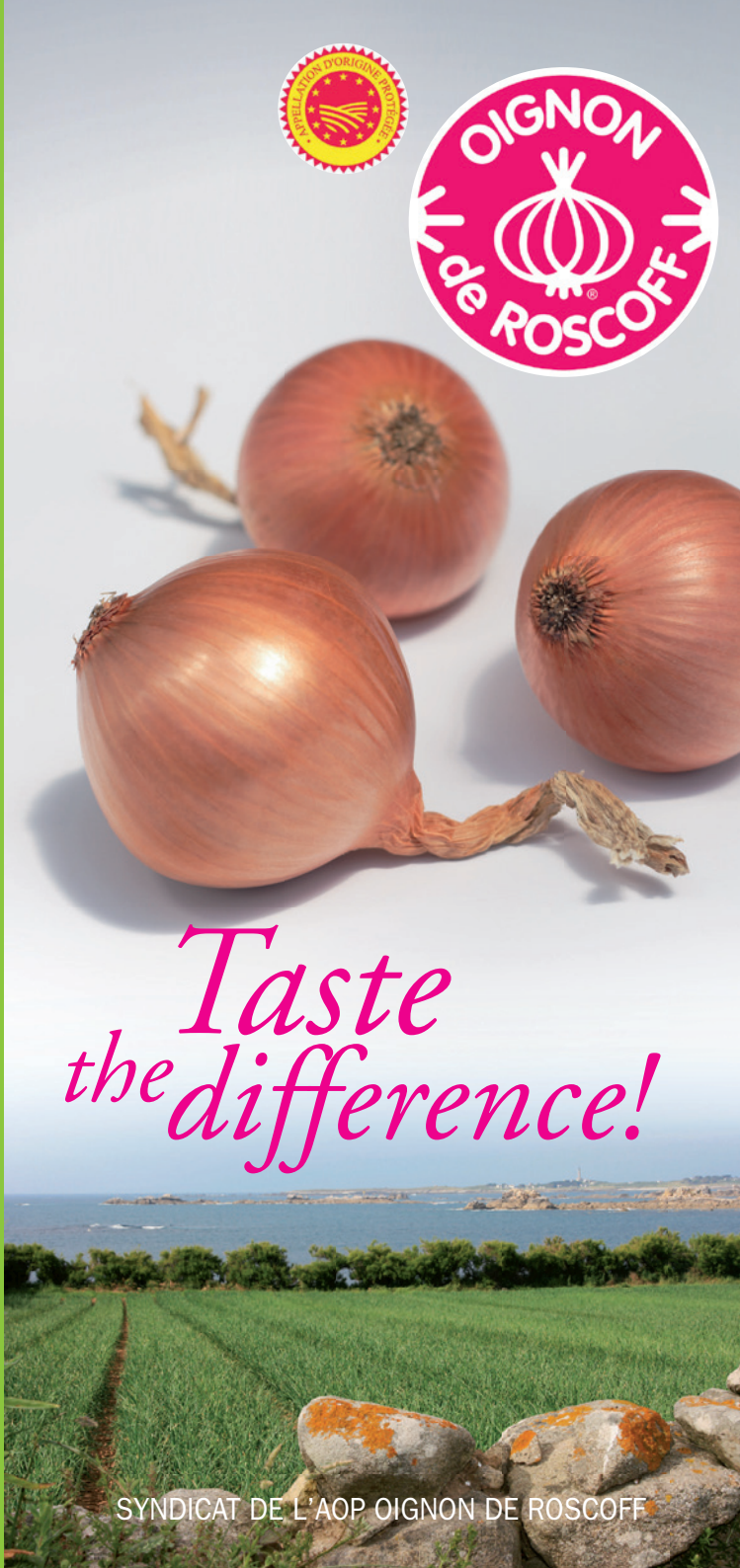
Roscoff onion festival,  
third weekend of August.

[www.roscoff-tourisme.fr](http://www.roscoff-tourisme.fr)

Visit the Maison des Johnnies et de l'Oignon de Roscoff (a museum dedicated to the Johnnies and Roscoff onions)



Graphie Design Oignon de Roscoff - Photos: Chambre d'Agriculture, Prince de Bretagne, Ville de Roscoff, Restaurant l'Écume des Jours



*Taste the difference!*

SYNDICAT DE L'AOP OIGNON DE ROSCOFF



*Discover produce with history!*

**F**or more than 300 years, Roscoff onions have been grown by the market gardeners on the northern Finistère coast. Their history is especially notable for the emergence of the onion 'Johnnies', a phenomenon which started in 1828 when young Roscoff farmer Henri Ollivier decided to go and sell his onions in Great Britain. The number of Johnnies grew each year, with farmers leaving the port of Roscoff after the Saint Barbara religious festival to sell their onions door-to-door on the other side of the Channel, on foot or on their bikes. The onions were plaited for easier transport and better conservation.





# Unbeatable expertise in a unique region!



The port of Roscoff



The geographical area included in the AOP region is characterised by its proximity to the sea which, thanks to the Gulf Stream, provides a mild climate ideal for growing Roscoff onions. The soils are very fertile and well suited to growing vegetables.

But, above all, it is the growers' expertise which provides Roscoff onions with their typical characteristics and make them such a force.

**The onions are harvested before they are completely mature to ensure a lengthy natural conservation period.**

**Furthermore, to ensure the quality of the produce, each onion is prepared by hand.** This is done through plaiting or removing the roots.

*24 communes have been selected to be part of the geographic area, right in the heart of the market gardening region of North Finistère*

 *24 communes ont été retenues pour l'aire géographique, en plein cœur de la zone légumière du Nord Finistère*

## How do I recognise them?



- It's easy to tell Roscoff onions from other onions because of their characteristic pink colour, which is found both inside and outside the onion.
- To preserve its natural aptitude for storage, the stems, which measure at least 5cm, are left on the bulbs.
- Their taste qualities are unique and notable for their intense fragrance.
- Raw, the scent is fruity, the texture crunchy and they are very juicy. Their sweet, fairly mild taste means they can be used in salads.
- Cooked, the sweet and fruity taste is accentuated. Their texture is soft.
- They are a choice ingredient and indispensable in preparing soups, sauces and stir-fries.
- Finally, they cook quicker than other onions.

## Look for the logo!

Only onions complying with AOP specifications can carry this logo

Seuls les oignons respectant le cahier des charges de l'AOP, peuvent être identifiés par ce logo



## Goûtez la différence!



Depuis plus de 300 ans, l'Oignon de Roscoff est sélectionné et cultivé par les légumiers de la côte Nord-Finistérienne. Son histoire est principalement marquée par le phénomène 'Johnny' qui débuta en 1828, lorsqu'un jeune paysan de Roscoff, Henri Ollivier, décida d'aller vendre ses oignons en Grande Bretagne. Chaque année plus nombreux, les paysans quittaient le port de Roscoff après le pardon de Sainte Barbe pour aller vendre leurs oignons outre Manche, au porte à porte, à pied et à vélo. Les oignons étaient tressés pour mieux les transporter mais aussi mieux les conserver.

La qualité et la spécificité de l'oignon de Roscoff est reconnue aujourd'hui, à travers un label français d'origine (« Appellation d'Origine Protégée » ou AOP). Grace à la proximité de la mer et le savoir faire des producteurs locaux, le goût de l'oignon de Roscoff est unique.

**Cru, il est sucré avec une odeur fruitée et une texture croquante et juteuse. Cuit, il développe son goût sucré et fruité qui fond dans la bouche.**

**Essayez le – vous allez l'adorer !**



The onions are harvested once the tops fall to ensure good natural preservation  
Les oignons sont soulevés rapidement après tombaison pour une bonne conservation naturelle

TRY ROSCOFF ONIONS AND YOU WON'T BE ABLE TO RESIST THEM!

*Try Roscoff onions and you won't be able to resist them!*

### ROSCOFF ONION AND LARDON TART

(J.Y. Crenn, Restaurant 'Le Temps de Vivre', Roscoff)

Shortcrust pastry, 60g (2oz) smoked lardons, 200g (7oz) Roscoff onion confit, cream, milk, two eggs, butter, salt, pepper and nutmeg.

To make the confit, very finely slice the peeled onions and soften in 100g (3.5oz) of butter. Cook gently without colouring for around 30 minutes. When the onions are tender, add two teaspoons of sugar, two teaspoons of salt, one teaspoon of pepper and one tablespoon of wine vinegar. Continue to cook until the confit becomes a pale golden colour.

Cook a shortcrust pastry base. Fry 60g (2oz) of smoked lardons in butter and then add the 200g (7oz) of Roscoff onion confit. Prepare the filling by mixing 150ml (5fl oz) of thick cream, 150ml (5fl oz) of milk, two whole eggs, salt, pepper and nutmeg. Add the confit and lardon mix and fill the tart base. Cook for around 20 minutes at 160°C (320°F).



### MONKFISH MEDALLIONS WITH LARDONS AND ROSCOFF ONIONS

(Stéphane Jézéquel, Restaurant 'l'Ecume des Jours', Roscoff)

Short600g (1lb 4oz) monkfish fillets cut into medallions, 300g (10oz) finely sliced Roscoff onions, 160g (5.5oz) lardons, one cup of fish stock, salt, pepper and 200g (7oz) of butter.

Fry the monkfish in a knob of butter over a high heat for two minutes. Add the Roscoff onions and lardons and cook uncovered until coloured (about two to three minutes). Cover and cook for a further six minutes or so. Add the fish stock and reduce by half (around three minutes). Beat in the remaining butter to prepare the sauce. This dish can be accompanied by steamed potatoes, sprinkled with chopped chives to accentuate the onion taste.