

French Onion Soup

REF:

Serves 4-6

Cuisine: French

Preparation 10 Minutes

Cooking 1 Hour 30 Minutes

Ingredients:

700g	Onions, peeled and thinly sliced
2 cloves	Garlic, crushed
50g	Unsalted butter, plus a bit extra for the topping
2 tbsp	Olive oil
½ tsp	Granulated sugar
1.2 L	Beef stock
275ml	Dry white wine
2 tbsp	Brandy
6	Baguette croûtons (rubbed with oil and garlic and baked until crusty – approx. 15 mins)
225g	Gruyère cheese, grated

Method:

1. Heat the butter and oil together in a large, thick-based saucepan or stockpot.
2. Add the onions, garlic and sugar and cook over a low heat, stirring occasionally, for about 30 minutes or until the bottom of the pan is covered in a nutty brown, caramelized film.
3. Add the stock and wine, bring to the boil, then simmer, covered over a low heat for around 1 hour.
4. Season to taste and add the brandy.
5. When ready to serve, bring it up to simmering point and ladle it into bowls

To Serve:

Place a croûton on top of each bowl (it will float). Then cover with the grated cheese and place under a hot grill until the cheese is bubbling and golden.

Chef's Notes:

A delicious autumn/ winter warmer!