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by ewfood

French Onion Soup

Ingredients

2lb. onions, thinly sliced
1oz. butter
1oz. olive oil
1 tsp. sugar, level
1 clove garlic, crushed
Salt and pepper to taste
10fl oz. cups white wine
48fl oz. beef stock
4 slices bread, 1.5cm thick
8oz. Comté (or Gruyère) cheese, grated

Servings
4
Person
Preparation Time
20
min
Cooking Time
1
hr

Preparation

1. In a large pot melt the butter and the oil at a medium heat. Add the onions, garlic and sugar to this and stir until the onions are coated
2. Set the heat to low and leave to cook for around 30 minutes until the onions are caramelized
3. Add the warmed white wine to this and increase the heat. Allow the wine to reduce by half, this should take 10 minutes
4. Once the wine has reduced, add the stock and leave to cook on a low heat for around 50 minutes
5. Once the soup is cooked and just before you are ready to serve it, preheat the oven to 200°C. Place the bread slices into the oven and toast them lightly
6. Ladle the soup into 4 oven proof dishes and place a slice of bread on top of each soup dish
7. Sprinkle the cheese generously on top of the toast and place it in the oven for 12 minutes or until the cheese is bubbling and has started to turn a light brown colour
8. Serve the soup straight from the oven.

Cooks Note

Preparation time: 20 minutes; Cooking time: 1 hour 30 minutes; Serves 4