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Soupe à l'oignon (Lyonnaise Onion Soup)



Ingredients

1.2 kg of large onions
50 g duck fat
150 ml chicken broth
100 g of Beaufort cheese
Salt, pepper

Preparation

- 1 Peel the onions, chop them finely.
- 2 Heat the duck fat in the frying pan.
- 3 Add the onions.
- 4 Keep them covered in such heat for 30 minutes, stirring.
- 5 Add the chicken stock and simmer for 15 minutes.
- 6 Remove half the onions.
- 7 Pour remaining mixture into the bowl.
- 8 Mix until it becomes a creamy soup.
- 9 Adjust seasoning.
- 10 Pour the soup into a soup dish and add onions aside with the strips of Beaufort cheese.
- 11 Serve warm.

Cooks Note
