

French onion soup



For 8 people, you will need:

- 700 g onion
 - 50 g butter
 - 50 g flour
 - 200 ml dry white wine
 - 2 litres water
 - 2 chicken stock cubes
 - 4 slices bread
 - 40 g butter
 - 80 g grated cheese
 - salt
 - pepper
- Total weight: 3,340 grams

Ready in: 2 hours 29 min.

- Prepare 700 g onion and chop finely.
- In a large saucepan or casserole, melt 50 g butter until it froths.
- When the butter is frothing well, add the chopped onions, salt and pepper. Mix well.
- Fry the onions on fairly high heat until lightly browned, stirring frequently to stop them burning.
- Sieve 50 g flour into the pan.
- Mix in and cook until starting to brown, stirring constantly.
- Pour in 200 ml dry white wine all at once.
- Stir until well mixed.

Leave to cook for 2 or 3 minutes while stirring.

- Pour in the chicken stock, made by mixing 2 litres water (hot) with 2 chicken stock cubes.

Bring to the boil.

- When boiling, turn the heat down to its lowest, cover and leave to cook for 1 ½ to 2 hours.
- Meanwhile, butter 4 slices bread and top with grated cheese.

Press the cheese down gently to help it stick to the buttered bread.

- Cut the bread into small squares and arrange these on a baking sheet. Brown under the grill (keep an eye on the colour).
- When the onion soup is cooked, check the seasoning.

- Serve piping hot in large bowls, topped with with the cheese croutons.