

Onion Soup

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Ref :
1805

Type :
Soup

Préparation :
10 min
Rest:

Cooking :
30 min

Cost :


Difficulty :


Origin :




For 4 persons

- 4 onions
- 60 g butter + 1 nut of butter
- 45 g of flour
- 1 teaspoon of sugar
- 2 teaspoons of beef stock
- 1 tablespoon of olive oil
- Bread
- Salt and pepper



Peel and chop onions.

In a pan, melt butter and add onions.

Add sugar and mix, using a wooden spatula.



Cook for 10 min over a medium heat while stirring.

Sprinkle flour and mix.

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Mix the beef stock with 1.250 litres of hot water and pour on onions.

Salt, pepper and cover.
Simmer over a low heat for 20 min.



Prepare « croûtons » :
Dice bread and brown it with 1 tablespoon of olive oil and 1 nut of butter.

Distribute bread on soup.



Recommandation
Variante
Wine

Serve hot
You can add grated Gruyère.