

CHARDONS

DAY 2 - STARTER

French Onion Soup with Cheesy croutons and curly leaf parsley (S) / (NF) /
 French Onion Soup with croutons and curly leaf parsley (V), (VG), (LF), (GF)

Serves: 10 Persons



Recipe Ingredients

Soup

10	Medium onions	
1tbsp	Garlic	
1	Bay leaf	
250ml	Port	
200ml	Red wine	
2L	Water	
2tbsps	Beef stock	Not suitable for (V), (VG), (GF)
2tbsps	Veg stock	Not suitable for (GF)
	Corn flour mix (4 tbsps. of flour mixed with 4 tbsps. of cold water)	
	Gravy browning	(V), (VG)
	Croutons 1 slice Baguette, per person	

VIDEO UPDATE:
 AM PREP AT 23:34, PLEASE NOTE THE
 WATER QUANTITY REFERRED TO IN THE
 VIDEO IS INCORRECT



Grated Emmental cheese Not suitable for (VG), (LF)

Chopped parsley to garnish

Evening Preparation

5:00pm

1. Slice the onions
2. Sweat the onions and garlic on a low heat for approx. 1 hour until soft and golden

6.30pm

3. Add the bay leaf, port and red wine and reduce down until nearly dry
4. Cover with water and add beef stock to season.
5. Slice the baguette on the diagonal for the croutons.
6. Place them on a tray lined with baking paper.
7. Drizzle with vegetable oil and toast in the oven for 2 minutes on each side until golden. When ready, set aside to cool.
8. Flip potatoes

7:00pm

9. Taste the soup for seasoning; it might already be salty from the stock, so just add pepper if needed.
10. Slowly stir in corn flour mixture, stirring the pan until the soup thickens to a consistency that will coat the back of a spoon (see video).
11. Finish off with a splash of gravy browning for the right colour.
12. Put on the back of the stove on a very low heat to keep warm until service.
13. Once the canapés are served, sprinkle grated cheese over the toasted croutons and gently melt in the oven for 3- 4 minutes until golden brown and melted, ensuring that the edges don't burn. Serve plain croutons for (VG), (LF).
14. When ready, put aside until ready to serve.

To Serve



CHARDONS

15. Serve in white bowls with a pinch of cheese in the centre of the soup and the cheesy crouton balanced across the top of the bowl, sprinkle with chopped parsley. **VG** a plain crouton, do not add Cheese and **GF** no crouton
16. Place the bowl on a side plate on top of a serviette to avoid the bowl slipping.

Dietaries

(V) – To make the French onion soup vegetarian replace beef stock with vegetable stock.

(VG) – To make the French onion soup vegan replace beef stock with vegetable stock and remove cheese on the crouton.

(LF) – To make the French onion soup lactose free do not add the cheese to the crouton.

(GF) – To make the French onion soup gluten free either leave out the crouton or make from gluten free bread. Substitute the stock with more red wine for flavour and season well with salt & pepper.