

# 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**

- |        |  |                                  |
|--------|--|----------------------------------|
| 1kg    | Frozen sliced white onions   |                                  |
| 1tbsp  | Frozen garlic  |                                  |
| 2tbsp  | Brown sugar  |                                  |
| 300ml  | Red wine   |                                  |
| 2.5L   | Water  |                                  |
| 2tbsps | Beef stock   | Not suitable for (V), (VG), (GF) |
| 2tbsps | Veg stock  | Not suitable for (GF)            |
|        | Corn flour mix (4 tbsp. of flour mixed with 4 tbsp. of cold water) |                                  |
|        | Gravy browning   | (V), (VG)                        |
|        | Croutons 1 slice Baguette, per person                              |                                  |
|        | Grated Emmental cheese   | Not suitable for (VG), (LF)      |



Chopped parsley to garnish

### Morning Preparation

**10.50am**

1. Add all of the soup ingredients (apart from salt, pepper, gravy browning and corn flour) into a medium saucepan. If you have a (V), (VG) remember to remove some soup to a separate pan and do not add beef stock for a (V), (VG) guests use vegetable stock instead, all other ingredients are suitable.

Make sure ingredients are just covered with liquid. Add more water if needed.

### Evening Preparation

**5:00pm**

2. Put the soup on a high heat and bring to the boil.  
Lower to a medium heat and simmer for approx. 2 hours.

**6.30pm**

3. Slice the baguette on the diagonal for the croutons.
4. Place them on a tray lined with baking paper.
5. Drizzle with vegetable oil and toast in the oven for 2 minutes on each side until golden. When ready, set aside to cool.
6. Flip potatoes

**7:00pm**

7. Taste the soup for seasoning; it might already be salty from the stock, so just add pepper if needed.
8. 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).
9. Finish off with a splash of gravy browning for the right colour.
10. Put on the back of the stove on a very low heat to keep warm until service.
11. 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)**.

12. When ready, put aside until ready to serve.

### To Serve

13. 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

14. 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.