

French Onion Soup

Season: Summer

Type: Side

Serves: 36 tastings

From the garden: Onion & thyme

Class focus: Quartered & thinly sliced (onion)



Equipment:	Ingredients:
<p>Large saucepan x 1 Wooden spoon x 1 Chopping boards and knives Measuring spoons Measuring cups Baking trays x 3 Baking paper Small bowl x 5 Serving bowl x 5 Small soup ladle x 5</p>	<p>3 tablespoons olive oil 50g butter 4 onions (quartered and thinly sliced) 2 teaspoons sugar 1 teaspoon salt 10 grinds of pepper</p> <p>2 sprigs thyme (leaves only) 3 tablespoons plain flour</p> <p>9 cups hot water from the kettle 1 vegetable stock cube</p> <p><i>Cheesy Toasts:</i> 1 ½ loaves of bread 2 cups grated cheese</p>

What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put the first 6 ingredients in a large saucepan and cook over medium-high heat until onions are caramelised (golden brown in colour).
4. Add thyme and flour, stir until evenly mixed.
5. Add water and stock cube, cook until onions are softened.
6. Meanwhile, place bread on the lined baking trays, sprinkle cheese and bake in the oven for 5 minutes or until cheese is melted.
7. Cut toasts in halves and serve in 5 small bowls.
8. Serve soup in 5 serving bowls with a small ladle in each and serve with toasts.