

Soupe à l'oignon gratinée

Onion soup with cheese

Adapted a little by
Anne & Graeme

Serves 6-8

- 15g butter
- 500g brown onions, finely sliced
- 120g potatoes
- 1 tablespoon plain flour
- 1 teaspoon salt
- freshly ground white pepper
- 2 bayleaves
- 6 cups (1½ litres) chicken stock (below) or 2 chicken and 2 beef cubes dissolved in water
- 120g Swiss cheese, grated
- 30g Parmesan cheese, grated

Best made the day before: Over gentle heat, melt the butter in a large saucepan, add the sliced onions and stir with a wooden spoon until golden brown - about 15 minutes. Add the flour and stir to combine well, allow it to cook a little. Grate in the potato and add the stock, stirring constantly. Season with salt and pepper, toss in the bayleaves and bring to the boil. Cover and simmer for 20 minutes.

Before reheating the soup remove the bay leaves. Just before serving, add one good heaped handful of the combined grated cheeses.

To serve, pour into separate ramekins and drop a cheese-covered croûton into each. Press it down to immerse it in the soup. Put the ramekins under the griller to brown the croûton slowly.

To make the croûton, cut small circles from stale bread. Put them on a baking tray and bake them in a 150°C oven until crisp. Brush them with olive oil and crushed garlic.

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Chicken Stock

- ½ kg chicken
- 1 small leek (white part only)
- 1 carrot
- 1 medium onion
- bouquet garni
- salt and pepper

Note: Use the chicken afterwards for a salad dish.

Put the chicken in a heavy pot, just big enough to hold it. Cover with cold water, add salt and bring slowly to the boil, removing any scum that rises. Add the leek, carrot, onion and bouquet garni. Add freshly ground pepper.

Cover the pot and simmer the chicken until it is tender. Allow it to cool. Refrigerate. The next day, remove any fat from the surface of the stock. Warm the chicken to melt the jellied stock, remove the chicken and strain the stock.

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