

# Classic French Onion Soup

## Ingredients:

3 tablespoons vegetable oil  
30g unsalted butter  
5 onions, peeled and thinly sliced  
4 cloves garlic, peeled and finely chopped  
2 sprigs fresh thyme  
Sea salt and milled black pepper  
250ml red wine  
1 litre beef stock  
4 tablespoons olive oil  
8 thin slices French bread  
120g Gruyere cheese, grated

## Method:

1. Heat the vegetable oil and butter in a heavy-bottomed pan, add the onions and cook over a medium heat for 10 minutes, stirring frequently.
2. Add the garlic and thyme and season with a little salt and pepper. Cover with a lid and cook gently for 15 minutes, stirring occasionally.
3. Increase the heat, add the wine and boil until the wine has evaporated.
4. Pour in the stock and bring back to the boil, skim off any fat or sediment with a ladle and simmer gently for 30 minutes.
5. Heat a large frying pan, add the olive oil and fry the French bread slices until crisp and golden on both sides. Drain on kitchen paper.
6. Turn the grill on to the highest setting. Ladle the soup into 4 deep-sided bowls place 2 French bread slices on top of each and cover with Gruyere cheese.
7. Place under the grill, cook until golden and serve.

*This recipe has been 'Tried & Tested' by Alison Haynes and was taken from 'Great Autumn Food Made Simple' by John Topham.*

