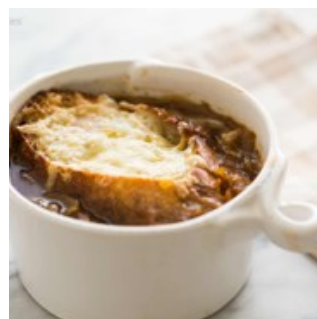


French Onion Soup



Serves: 4

Time: 1 hour 45 min

Instructions

- 1:**
Melt butter and oil in a heavy pan on low heat, then add onion, pinch of salt, the sugar and cook for 45 minutes to 1 hour, stirring regularly.
- 2:**
Into a separate pan, bring the stock to the boil.
- 3:**
Add flour to the onions and cook, stirring, for a few minutes, then add the boiling stock along with the wine, salt and pepper.
- 4:**
Simmer gently for 45 minutes, stirring occasionally.
- 5:**
Toast the bread, then rub with the garlic clove while still warm, then cover with cheese. Preheat the grill.
- 6:**
Add the brandy to the soup, then ladle into ovenproof soup bowls and top each with a slice of toast. Place under grill until cheese is bubbling.

Notes

The brandy can be replaced with Madeira or Marsala.

Ingredients

- 35g**
Unsalted butter
- 1 1/2 tbsp**
Olive oil
- 500g**
Brown onions, thinly sliced
- 1/2 tsp**
Caster sugar
- 1 1/4 litres**
Beef stock (not from a stock cube)
- 1 tbsp**
Plain flour
- 120ml**
Dry white wine
- 4 slices**
Crusty white bread
- 1**
Garlic clove
- 1 1/2 tbsp**
Brandy (optional)
- 150g**
Emmental cheese, grated