

French Onion Soup - James Martin



Serves 4 Prep 10 mins

Cooking 45 mins

Easy

Ingredients

25g butter
2 tbsp olive oil
1 kilo white onions, peeled & sliced
2 sprigs thyme, picked
3 garlic cloves, peeled & crushed
200ml white wine
50 ml dry sherry (optional)
1.2 litres beef stock
1 tsp soft brown sugar
Salt and pepper
1 small baguette, sliced into 8 slices
125g gruyere, grated

1. Heat a large sauté pan, add the butter and oil then fry the onions and thyme for 25 minutes over a low heat, stirring occasionally. The onions should turn a deep, golden brown.
2. Add the white wine and sherry, then simmer until reduced by half stirring constantly. Add the stock and cook gently for 15 minutes, season then add the sugar and vinegar.
3. Pre-heat the grill to high and toast the baguette slices on both sides. Spoon the soup into warm bowls, top with the toast and sprinkle over the cheese. Grill until golden and bubbling then serve.