



## French Onion Soup

Serves 4-6

### INGREDIENTS

3 onions, finely cut length-wise  
2 litres **Karimix Beef Stock\***  
50g unsalted butter  
30g plain flour  
18 toasted croutons  
200g Gruyère cheese finely grated  
Sprig of thyme  
1 bay leaf  
275ml dry white wine  
Salt and pepper

\*Dilute **Karimix Beef Stock\*** concentrate to required amount

### METHOD

1. Melt the butter in a heavy based saucepan.
2. Add onions and sauté over low heat, stirring continuously, until the onions have caramelized and turned a deep golden brown.
3. Add garlic, bay leaf and plain flour, and stir in well.
4. Add wine and cook until evaporated.
5. Gradually ladle in all the **Karimix Beef Stock**, and bring to a slow simmer for about 20 minutes.
6. Remove bay leaf and thyme.
7. Add salt and freshly ground pepper to taste.
8. Divide soup amongst 4-6 bowls.
9. Sprinkle with Gruyere cheese, and place each bowl under grill, until cheese melts and turns light golden brown.
10. Add croutons and serve immediately.