

French Onion Soup

This elevated French Onion Soup features deeply caramelized onions, rich beef broth, and a touch of Assam Melody tea. Topped with toasted baguette slices and melted Gruyère and Parmesan cheese and finished with a dollop of herb-infused cream, this soup is a luxurious take on a beloved classic.

PREP TIME: 15 minutes

6 large onions, thinly sliced
4 T butter
2 T olive oil
1 t sugar
1 t salt
2 cloves garlic, minced
8 C beef broth
1/2 C dry white wine
1/4 C Assam Melody tea (brewed and cooled)

COOK TIME: 1 hour 30 minutes

1 t dried thyme
2 bay leaves
1 T Worcestershire sauce
1 small baguette, sliced
8 oz Gruyère cheese, grated
1/2 C grated Parmesan cheese
Herb-infused cream (thyme or rosemary)

CARAMELIZE THE ONIONS: In a large pot, melt butter with olive oil over med heat. Add onions, sugar, and salt. Cook, stirring occasionally, until onions are deep golden brown and caramelized, about 45-55 minutes.

ADD GARLIC AND WINE: Stir in garlic and cook for 1-2 minutes. Add white wine, scraping up any browned bits from the bottom of the pot. Cook until the wine is reduced by half.

SIMMER THE SOUP: Add beef broth, Assam Melody tea, thyme, bay leaves, and Worcestershire sauce. Bring to a boil, then reduce heat and simmer for 30 minutes.

PREPARE THE HERB-INFUSED CREAM: In a small bowl, whip 1/2 C heavy cream with 1 T finely chopped thyme or rosemary until soft peaks form. This can be done using a hand whisk, electric mixer, or immersion blender.

TOAST THE BAGUETTE: Preheat oven to 400°F. Arrange baguette slices on a baking sheet and bake until dry and crisp, about 10 minutes.

ASSEMBLE AND BROIL: Ladle the hot soup into broiler-safe bowls. Top each with a slice of toasted baguette and sprinkle with Gruyère and Parmesan cheese. Broil until the cheese is melted and bubbly, about 3-5 minutes.

SERVE: Top with a dollop of herb-infused cream and enjoy hot.