

Caramelized Onion and Bread Soup with Brûléed Blue Cheese

Serves: 6

Prep Time: 20 minutes

Cook Time: 1 hour 15 minutes

Ingredients

For the Soup

- 4 tbsp unsalted butter
- 2 tbsp olive oil
- 4 large yellow onions, thinly sliced
- 2 garlic cloves, minced
- 1 tsp sugar
- ½ cup dry white wine (optional but adds depth)
- 6 cups beef or vegetable stock (preferably homemade)
- 1 bay leaf
- 1 tsp fresh thyme leaves (or ½ tsp dried)
- Salt and freshly ground black pepper, to taste
- 1 tbsp sherry or cognac (optional finish)

For the Bread & Topping

- 6 thick slices of rustic country bread or baguette, toasted
 - 4 oz blue cheese (Roquefort, Gorgonzola, or Stilton)
 - ½ cup grated Gruyère or Swiss cheese
 - 1 tbsp brown sugar (for brûlée effect)
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Instructions

1. Caramelize the onions

In a large heavy pot, melt butter with olive oil over medium heat. Add the onions and cook slowly, stirring often, until they turn golden brown and jammy — about **35–40 minutes**.

Sprinkle in the sugar halfway through to help the caramelization.

2. Add garlic and deglaze

Stir in the garlic and cook for 1 minute. Add the white wine, scraping up any browned bits from the bottom of the pot. Simmer until most of the liquid evaporates.

3. **Simmer the soup**

Add stock, bay leaf, thyme, salt, and pepper. Bring to a boil, then reduce heat and simmer for 20–25 minutes.

Discard bay leaf and stir in sherry or cognac if using.

4. **Prepare the toasts**

Toast the bread slices until crisp. Preheat the broiler.

5. **Assemble and brûlée**

Place toasted bread slices on a baking sheet. Top each with crumbled blue cheese and a bit of Gruyère.

Sprinkle lightly with brown sugar and place under the broiler until bubbling, golden, and just caramelized — **1–2 minutes**. Watch closely!

6. **Serve**

Ladle hot onion soup into warm bowls and float the brûléed cheese toast on top. Serve immediately.

Chef's Notes

- For a richer soup, mix equal parts beef and chicken stock.
- Try adding a splash of balsamic vinegar before serving for a hint of acidity.
- The brûléed blue cheese toasts can also be done with a **kitchen torch** for perfect control.