

At the Dinner Party by Dan Graham

French Onion Soup

Ingredients

1kg Onions – peeled and finely sliced
60g Butter
1 tbsp Oil
500ml Dry white wine or dry cider depending on personal taste
50g Plain flour
1 tbsp Butter
1.5 litres Beef stock
1 x Small baguette
100g Grated Gruyere cheese
Calvados
Salt & Pepper

Method

- Melt the butter in a heavy bottomed pan with the oil, add all of the sliced onions. Cook, stir occasionally, until the onions caramelize and become soft, sweet and tender – don't cover the pan. Once the onions are done, add the white wine or cider and cook until reduced by half.
- In a different pan melt the teaspoon of butter. Add the 50g of plain flour and mix well to make a roux. Cook the roux until a light brown colour but take care not to burn. Pour on the beef stock, whisking well, and simmer for 5 minutes. Add this mixture to the onions, season well and cook for a further 30 minutes.
- Make croutons using the baguette. Slice into 1cm rounds place on a baking tray with a splash of oil and seasoning. Bake in an oven at 180°C for 6-8 minutes or until lightly golden and crisp.
- To serve the soup – use a deep soup bowl. Add 1tbsp of calvados to the bottom of the bowl. Pour in the soup, cover the top of the soup with the croutons, then cover the croutons with the grated Gruyere cheese. Place the bowl under a hot grill until the cheese has melted and coloured slightly.
- Enjoy