

French Onion Soup

Serves 4 as a starter | Pair with [Haute Cabrière Chardonnay Pinot Noir](#)



INGREDIENTS

6 large white onions, peeled and thinly sliced
50g butter
salt and pepper for seasoning
9 cups of beef stock
1 cup [Ratafia](#)
6 round slices of sourdough bread
(close to the size of the serving bowl)
120g Dalewood brie cheese
1 tbsp. chopped chives
1tbsp. chopped fresh thyme leaves

LET'S BEGIN

Step 1 | Sweat the onions in the butter in a large saucepan over medium low heat for 30 minutes or until golden brown. Season with salt and pepper.

Step 2 | Deglaze the pan with the sherry and cook for a further 2 minutes. Add the beef stock and simmer for 15 minutes. Season to with salt and pepper if necessary.

Step 3 | Time for croutons! Preheat the oven to 180°C. Toast the sourdough slices until golden brown. Place a slice of Brie on each crouton and slide under the grill until the cheese has melted.

Step 4 | Let's serve. Ladle soup in bowls, place the croutons in the centre of the bowl. Sprinkle over some thyme & chives.

Bon appetite