

Onion soup

4 servings

500 g yellow onion

10 cm leek

Olive oil

25 g butter

1 clove garlic

2 tsp dried thyme or 2 tbsp chopped fresh

2 bay leaves

2 dl white wine

1-2 tsp chili flakes

1 tbsp Japanese soy sauce

1 liter veal stock (preheated)

Salt

White pepper

Baguette or flatbread

Plenty of Gruyère cheese or other flavorful cheese

Preheat the oven to 250 °C (482 °F).

Slice the onion and leek.

Heat a pot over low heat. Pour in the olive oil and add the onion and leek. Cover and let the onion cook slowly for 30 minutes, until it caramelizes. Stir occasionally.

After 30 minutes, increase the heat and add the butter.

Brown the onion until golden brown. The onion must not burn. This will take about 20-25 minutes.

Chop the garlic.

Add the garlic, thyme, bay leaf, wine, chili flakes, soy and the hot broth. Season with salt and pepper.

Cook the soup for about 15-20 minutes.

Slice and toast the bread in a frying pan with olive oil.

Place the bread on top of the soup and top the bread slices with the cheese.

Place the casserole in the oven for about 4-5 minutes so that the cheese melts.