

Zwiebelsuppe

2,5 kg onions sliced thin
125 g unsalted butter
1 tbsp flour
1,5 l broth
about 12 slices of French bread,
toasted
250 g coarsely grated Gruyère

- ❖ cook onions in the butter over moderate heat, stirring frequently, for 40 min, or until they are golden brown.
- ❖ Sprinkle the onions with the flour and cook the mixture, stirring, for 3 min
- ❖ Add the broth slowly, stir the soup constantly until it comes to a boil, and simmer it, covered, for 20 min.
- ❖ Season with salt and pepper.
- ❖ Put 2 slices of the toast in each of 6 heated soup bowls, top each toast with 1 tablespoon of the Gruyère, and pour the soup over the toasts.

now serve