

Classic French Onion Soup



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Ingredients:

250 g	each of red and white onion, shredded
1 tsp	granulated sugar
60 g	butter
2 cloves	cloves minced
1 sprig	thyme
20 g	flour
30 ml	Port wine
100 ml	white wine
700 ml	water or chicken broth
	salt and crushed black pepper
8 slices	baguette (spread with butter and bake until crispy)
50 g	Gruyere cheese, shredded

Workflow:

1. Heat pan over medium heat with 1/3 butter, stir-fry the shredded onions briefly. Add sugar until the onions become dry and golden brown. Lower the heat and add 1/3 butter. Continue to stir until dry. Add another 1/3 butter and stir-fry until the onions become dark brown and slightly fried. This procedure takes about 30 minutes.
2. Add garlic and thyme. Add flour, port wine and white wine gradually in 3 portions while stirring. Then add water or chicken broth and bring to a boil. Season with salt and crushed black pepper, and cook for 10 minutes more.
3. Place the hot soup into the bowls, place two crispy baguette slices on top of each bowl, sprinkle with shredded cheese. Preheat Bosch Steam Oven with 4D HotAir 200°C, bake the soup until the surface becomes golden brown and serve.

TIP:

Don't stir-fry the onions over high heat; otherwise, the soup will taste bitter.

Setting procedure:

4D HotAir 200°C
Bake until the surface becomes golden brown (Preheated oven)

4D HotAir



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