

## French Onion Soup with Cheesy Toasts Serves: 32 tastings



**From the garden:** Thyme

### **Equipment:**

- Large saucepan x 1
- Wooden spoon x 1
- Chopping boards and knives
- Kitchen scale
- Measuring spoons
- Measuring cups
- Baking trays x 3
- Baking paper

### **Ingredients:**

- 3 tablespoons olive oil
- 30g butter
- 4 onions (quartered and thinly sliced)
- 2 teaspoon sugar
- 1 teaspoon salt
- 10 grind of pepper
  
- 1 tablespoon thyme (leaves only, chopped)
- 2 ½ tablespoons plain flour
  
- 8 cups water
- 4 teaspoons beef stock powder
  
- 1 loaf of bread
- 2 cups grated cheese

### **Method:**

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put oil, butter, onion, sugar, salt and pepper in a large saucepan and cook over medium-high heat until onions are caramelised (golden brown in colour).
4. Add thyme and flour, stir until evenly mixed.
5. Add water and stock powder, cook until onions are softened.
6. To make the cheesy toasts, place bread on the lined baking trays, sprinkle cheese and bake in the oven for 5 minutes or until cheese is melted. Cut toasts in halves.
7. Serve soup in 5 large serving bowls with a ladle in each and serve toasts in 5 small plates.