

Soupe à l'oignon gratinée
Chef William Merelle

Serves 4

Preparation time: 20 minutes

Cooking time: 55 minutes

2 large onions

8 cups of Chicken Stock

1/4 cup Duck Fat (substitute olive oil)

2 cups grated Gruyere or Conté

4 generous slices of toasted Sourdough or Pain de Campagne

Salt and Pepper

Peel and chop onions. In a saucepan, add Duck fat (or olive oil) and sauté onions for 15 to 20 minutes.

Add 8 cups of chicken stock, salt, and pepper. Cover and simmer for 30 minutes.

Divide the soup into 4 ovenproof bowls and add slices of bread. Sprinkle grated Gruyere or Conté over the top and broil in oven for 5 minutes.

Bon Appetit