



BLENDERS

FRENCH ONION SOUP

Elevate the flavours of a classic French Onion Soup with our signature beef bouillon and red onion relish.



PREP TIME
10 MIN



COOK TIME
45 MIN



SERVINGS
4

Ingredients

- 1.5kg Spanish onions, thinly sliced
- 100g butter
- 22g [Blenders Beef Bouillon](#), (dissolved in 1ltr of hot water)
- 4tbsp Blenders [Red Onion Relish](#)
- 4 slices of Bloomer Bread
- 200g Gruyere Cheese
- Salt & Pepper to taste

Allergens

Contains Gluten, Eggs, Milk, Celery, Sulphites

Method

1. In a pot melt the butter and add the sliced onions, sauté on a high heat for about 5 minutes to brown the onions. Reduce the heat to low and add the [red onion relish](#), allow to cook on a low heat for a further 20-25 minutes, add the [beef bouillon](#) and continue to simmer for about 15 minutes.
2. With the bowl you'll be using to serve the soup, cut the bread so it just fits on the top of the bowl, grate the gruyere cheese on top and place in a hot oven for about 4-5 minutes to melt.
3. Divide the soup into the bowls and place the toasted bread on top, add some more cheese and return to the oven for about 5 minutes and serve.

