



PASSION IS COOKING

Anita Heidema & Chef Dario Tomaselli

www.passioniscooking.com | Passion is Cooking Lifestyle TV



French Onion Soup

Cooking Info- French onion soup is a type of soup based on a meat stock and caramelized onions, bread croutons and cheese. Although of ancient origin and traditionally served also for New Year eve

Ingredients:

- 5-large white onions
- 3 cloves of garlic
- 60 gr (2.16 oz) unsalted butter
- 6 litre (25 cups) dark beef stock
- 1 litre (4 ¼ cups)chicken stock
- 500 ml (2 cup) dry white wine
- 250 ml (1 cup) organic apple cider vinegar
- 5 gr (½ oz) whole mustard seeds
- 2 tablespoon Worcestershire
- 2 sprig of fresh thyme
- 2 fresh bay leaf
- 100 ml (1/4 cup) extra virgin olive oil
- 6 pinch smoked paprika
- 10 slices of French Baguette
- 10 slices of Gruyere or Swiss cheese
- 500gr (2 cups) shredded Gruyere (Grand Trunk from StoneTown cheese Ontario Canada).
- Salt and pepper to taste



Bon Appetit

Serves: 10

Prep Time:
20 mins

Cook:
1 hr 15 min

Ready in:
1 hr 30

Wine Pairing:
Pinot Noir

Juice Pairing:
Ginger Spice

Instructions:

- 1- In a wide pot with a thick bottom melt the butter.
- 2- Add the thinly sliced onions and whole mustard seeds, smoked paprika and let it caramelized with a pinch of salt.
- 3- Add fresh bay leaf and thyme and deglaze with apple cider vinegar and Worcestershire.
- 4- After the vinegar and Worcestershire are reduced add the wine and allow the alcohol to evaporate.
- 5- Add the beef stock and chicken stock and bring it to a boil and allow to cook for approximately one hour.
- 6- Remove the pot from the stove, remove the thyme sprig and bay leaf and adjust seasoning.
- 7- Preheat your oven to broil
- 8- Toast lightly your bread in the oven on both sides; rub the garlic clove on the toasted bread and drizzle with olive oil.
- 9- Pour the onion soup in ovenproof onion soup caps add the garlic scented toasted bread, top with shredded Grand trunk and slices of Gruyere.
- 10- Bake in the oven until golden brown and serve.

Dario Tomaselli & Anita Heidema

When you cook together you stay together we say.
Learn the tips how for healthy, fun relationships and life.

Being Social

@passioniscooking for more recipes **Instagram. Facebook. You Tube.**
© PassionIsCooking.com 2018 Chef Dario Tomaselli & Anita Heidema

Dario Tomaselli & Anita Heidema

When you cook together you stay together we say.
Learn the tips how for healthy, fun relationships and life.

Being Social

@passioniscooking for more recipes **Instagram. Facebook. You Tube.**
© PassionIsCooking.com 2018 Chef Dario Tomaselli & Anita Heidema