

FRENCH ONION SOUP

Equipment needed –

Large saucepan, chopping boards, small knives, measuring spoons, 28 small ramekins (or enough for 1 for every person)

Ingredients from the Garden –

- 6 bay leaves
- 12 large onions
- 6 thyme sprigs

Ingredients from the Pantry –

- 150 grams of unsalted butter
- 3 teaspoons of olive oil
- 3 tablespoons of brown sugar
- 3 tablespoons of balsamic vinegar
- 9 cups of stock

What to do –

1. Finely slice the onions.
2. Measure out 3 teaspoons of olive oil into a large saucepan.
3. Measure out 150 grams of butter and add to the large saucepan with the oil. Turn onto a medium low heat.
4. Add the onion, 3 tablespoons of brown sugar and 3 teaspoons of salt and cook stirring for 20 minutes or until the onions are golden and caramelised.
5. Add the stock, 3 tablespoons of balsamic vinegar, bay leaves and thyme, bring to a simmer. Reduce the heat to low, then cook for another 10-15 minutes, stirring occasionally until thickened.
6. Lay out 28 small ramekins (or enough for 1 for every person including students and adults) onto the bench
7. Ladle the soup into the ramekins and top with the herb cheese toasts

Serves –

- 28 students.