



**READY TO COOK**  
BY HARRIS FARM

## FRENCH ONION SOUP



PREP  
**15 min**



COOK  
**1 hour**



SERVES  
**4**

### INGREDIENTS:

- > 4 Brown Onion
- > 3 Garlic Cloves
- > 10 Sprigs Fresh Thyme
- > 2 Bay Leaves
- > 2 Tbsp Worcestershire Sauce
- > 1.5L Beef Stock
- > 1 Baguette
- > 150g Gruyere Cheese

### WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 50g Butter
- > 1 ½ Tbsp Corn Flour
- > 1/3 Cup White Wine or Red Wine
- > 2 Tbsp Caramelised Balsamic Vinegar
- > Olive Oil
- > Salt and Pepper

## METHOD - GET COOKING!



**1** Finely slice the onions and the garlic. Pick the thyme leaves and finely chop them. Peel the potatoes and cut into 3cm pieces. Place them into a bowl with water and set aside. In a pot over high heat, drizzle olive oil and add half of the onions. Sauté for 5 minutes stirring occasionally. Add the remaining onions, garlic, bay leaves, and thyme to the pot and mix through. Cook for an additional 10 minutes

**2** Add the butter and cook for another 15-20 minutes until onions are soft and golden brown. Add Worcestershire sauce, wine, and caramelised balsamic. Stir through and cook for 5 minutes. Add the Beef Stock and bring to a boil. Turn down heat to medium and season with salt and pepper.

**3** Mix the flour with ½ cup of hot water, whisking well. Slowly add to the onion soup while stirring. Cook for another 10-15 minutes.

**4** Preheat the oven on grill function to high. Slice the Baguette into 2 cm thick pieces. Serve the soup in 4 separate ovenproof bowls and place the bread slices on top of the soup. Grate the gruyere cheese over the bread and place into the oven for approximately 5 minutes, or until the cheese is melted and golden brown. Remove from oven and serve hot.

### CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



### FEEDBACK OR QUESTIONS?

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