

# Truffle Shuffle

## French Onion Soup

### Mise en Place

Cutting board  
Knife  
Large pot

Wooden spoon  
Medium mixing bowl  
Broiler-safe soup ramekins

Sheet tray lined with parchment paper  
Cheese grater

### Ingredients

4-6 yellow onions  
2 cups water  
2 ounces unsalted butter  
2 ounces alpine-style cheese  
4 ounces Comte cheese  
1 teaspoon all purpose flour

6 cups broth  
3 sprigs thyme  
1 bay leaf  
1 baguette  
Balinese Truffle Salt, to taste

3 tablespoons Madeira or cognac  
Granulated sugar, a pinch  
Sherry vinegar, to taste  
Black pepper, to taste

### How to Make

1. Preheat the oven to 350F.
2. Peel and julienne the onions!
3. Place the large pot over high heat and add the butter, julienned onions, 1 cup of water, a pinch of sugar, and a pinch of Balinese Truffle Salt. Cover the pot and cook for 3-5 minutes to wilt down the onions.
4. Remove the lid and cook the onions on high heat until the water has evaporated. Once the water has evaporated and the onions are soft, turn the heat down to medium low and caramelize until they are very deep brown and delicious. This process will take 15-20 minutes.
5. While the onions are cooking, it's time to do the rest of the mise.
6. Grate both of the cheeses and toss them together in a mixing bowl.
7. Once the onions are deeply caramelized, sauté the onions with the flour and stir to combine.
8. Add the Madeira or cognac and cook to au sec, make sure to scrape the fond off the bottom of the pot.
9. Add the broth to the pot along with the remaining 1 cup of water, bay leaf, thyme, black pepper, and a sprinkle of Balinese Truffle Salt.
10. Bring the soup up to a simmer and simmer on low heat for 1 hour until the flavors develop.

### How to Serve

1. While the soup is simmering, cut the bread into croutons that fit inside of your soup ramekins.
2. Transfer the bread to a sheet tray lined with parchment paper and bake for 5-10 minutes or until the croutons are completely dry and slightly browned. Reserve until ready to serve.
3. Once the croutons are baked, turn the oven to broil.
4. Once the soup has simmered and is smelling delicious, season the soup to taste with black pepper, sherry vinegar, and Balinese Truffle Salt.
5. To serve: Place each soup ramekin on a fresh sheet tray.
6. Place a crouton in the bottom of each soup ramekin and top with a ladle of delicious soup.

7. Top each soup ramekin with grated cheese and transfer to under the broiler. Broil the cheese on top of the soup until it is melty, golden brown, and delicious. Dig in while the soup is boiling hot!!