

# Onion Soup Or Soupe A l'Oignon

Serve 6

Preparation time : 15 minutes

Cooking time : 40 minutes

Ingredients :

- 50 g butter
- 6 onions
- 2 liters beef stock
- 1 tablespoon plain flour
- 1 bay leaf
- 2 cloves garlic
- 150 g grated gruyere cheese
- French bread stick

Melt the butter in a large saucepan, add finely chopped garlic and sliced onions, cook slowly over a low heat for about 20 minutes.

Add flour and stir into onion mixture.

Slowly add stock, add bay leaf, bring gently to the boil, once the soup thickens slightly reduce heat, simmer gently for 20 minutes.

Meanwhile cut bread into thick slices, toast one side, then place cheese on the other side of the bread and place under grill to toast.

Serve soup into bowls, place toasted cheese bread on top and serve.

It's ready !