

Beckett's Farm









STARTERS

Cream of Onion Soup



Method

-  115gm unsalted butter
-  1kg white onions, sliced
-  105ml dry white wine
 - 1 litre chicken or vegetable stock
-  150ml double cream
-  1tsp lemon juice
-  Salt and pepper

1. Melt 75gm butter in a large pan, set 200gm onions aside and add the rest to the pan. Stir onions, then cover and cook gently for 30 minutes until soft and tender but not brown

2. Add the wine to the pan, increase the heat and boil rapidly until liquid has evaporated. Add stock and season with salt and pepper then bring to the boil. Lower the heat and simmer for 5 minutes then remove from the pan from heat

3. Leave the soup to cool then process in a blender or food processor, and return to the pan

4. Melt the rest of the butter in another pan and cook the remaining onions slowly until golden

4. Add the cream to the soup and reheat until hot. Season soup with salt and pepper and add lemon juice. Add the remaining onions and stir soup for 1-2 minutes. Serve in soup in warm bowls