

Beckett's Farm

STARTERS







French Onion Soup



Method

1. Melt the butter in a large pan, add the onions and stir until well coated, season with salt and pepper. Cover the pan and cook on a low heat for 20 minutes.
2. Stir in the garlic and cook over a low heat keeping pan uncovered. Stir onions occasionally until they start to brown and caramelise.
3. Dissolve the stock cubes in 1 litre of boiling water and add to the pan. Stir, then simmer gently for 10 minutes.
4. Meanwhile, toast the bread. Cut a circle from each slice and sprinkle over grated cheese, place toast back under grill until cheese has melted and golden. To serve, ladle the soup into 4 serving bowls, season and top with the toasted bread.



-  50gm butter
-  1kg onions, finely chopped
-  5 garlic cloves, finely chopped
 - 2 beef or vegetable stock cubes
-  4 slices bread
-  Salt and pepper
-  75gm Fowlers mature cheddar cheese, grated