

French Onion Soup

A classic French onion soup made with caramelized onions, beef broth and topped with Gruyere cheese.



Main Dish

French

30 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 1 tablespoon of butter
- 1 large onion, diced
- 1 teaspoon of sugar
- 1 tablespoon of all-purpose flour
- 1 cup of beef broth
- 1/4 teaspoon of salt
- 1/4 teaspoon of black pepper
- 2 slices of Gruyere cheese
- 2 slices of French bread

Steps

- 1 In a large pot, melt the butter over medium-high heat.
- 2 Add the onion and sugar, and cook for about 10 minutes, stirring occasionally until the onions are golden and caramelized.
- 3 Stir in the flour until combined, then slowly add the beef broth.
- 4 Season with salt and pepper and bring to a boil. Reduce heat and simmer for 15 minutes.
- 5 Preheat the oven to 425°F.
- 6 Place two oven-proof bowls on a baking sheet. Ladle the soup into each bowl and top with a slice of Gruyere cheese and a slice of French bread.
- 7 Bake for 10 minutes, or until the cheese is melted and bubbly. Serve hot.