

Zuppa di Cipolle

Onion Soup
Serves 4

Method

Melt the butter with the olive oil in a large heavy-based pan. Add the onions and fry with the lid on for 10 mins until soft.

The onions should be really golden, full of flavour and soft. Take care towards the end to ensure that they don't burn.

Add the garlic cloves for the final few minutes of cooking time, then sprinkle in the plain flour and stir well.

Increase the heat and keep stirring as you gradually add the wine, followed by the beef stock. Cover and simmer for 15-20 mins.

Toast the bread under a grill. Ladle the soup into bowls.

Put a slice of toast on top of the bowls of soup, and pile on the parmesan. Grill until the parmesan melts.

Ingredients

Butter 50g

Plain flour 2 tbsp

Olive oil 1 tbsp

Dry white wine 250ml

Onions 1kg large spring onions are best, but all must be fresh, chopped

stock 1.3l

slices rustic bread 4

Garlic cloves, 4 thinly sliced

parmesan, 140g

