

Onion soup



PROPORTIONS: 4 servings

OX COMSOMME:

- ½ lb oxtail
- ¼ lb beef shoulder clod
- ¼ bunch parsley
- 1 Spanish onion
- 1 tsp whole black pepper
- 1 tsp cloves
- 1/cup celery
- ¼ cup carrots
- 1 garlic clove
- 1 bay leaf

ONION SOUP:

- 1 Spanish onion
- 1 garlic clove
- 1 tsp whole black pepper
- 0.8 oz port wine
- 1 bay leaf
- Blended oil

GARNISH SOUP:

- ¼ baguette
- 2/3 cup shredded swiss cheese
- 1/3 cup shredded gruyere
- 2/3 cup king cut gruyere

DIRECTIONS:

OX CONSOMME:

1. Wash and peel the celery, carrots and garlic.
2. Cut the Spanish onions crosswise, and pick one of the halves. Combine with the cloves, and cook the onions in aluminum foil on top of the stove until almost brown.
3. Meanwhile, put the meat in a pot stock and cover with water. When boiling, skim the stock and a bit of fat.
4. Add the onions and all garnish. Bring to a boil, then reduce heat and simmer for at least 3 hours.
5. Strain the ox consommé and reserve the broth.

ONION SOUP:

1. Peel onions, slicing lengthwise.
2. Prepare a pouch with cheesecloth for the garlic, pepper and bay leaves.
3. In a roast pan, cook the onion with blended oil until caramelized. Be careful not to burn the onions.
4. Boil the ox consommé, add it the pouch with the caramelized onions. Cook slowly, about 30 minutes.
5. Season with port wine, moulin a poivre and salt, if needed.

GARNISH SOUP:

1. Slice the baguette in rings (about ¼-inch thick), and let it dry in the hot station.
2. Mix the two shredded cheeses together.
3. Slice the gruyere ½-inch thick.
4. With the emporte piece, cut the cheese into rings of the cheese.

PRESENTATION:

1. Pour the soup in a bowl, making sure the portion of onions and broth are even.
2. Put 3 slices of dry baguettes on top. Then add 1.5 slices of cheese ring and a small mountain of shredded cheese mix.
3. Broil until golden in color.

