

## French Onion Soup 法式洋葱浓汤



### Ingredient:

2 tablespoons unsalted butter, 2 tablespoons **Carapelli Extra Olive Oil**, 6 large yellow onions - very thinly sliced, 2 teaspoons sugar, 1 teaspoon salt, 2 tablespoons all-purpose flour, 6 cups beef stock or broth, 1/4 cup dry sherry, 6 baguette or French bread slices (1/4-inch thick), 6 (1-ounce) slices Gruyere cheese.

### Preparation:

1. In a large stockpot, melt the butter and Carapelli Extra Olive Oil. Stir in the onions, cover and cook over low heat, stirring occasionally for about 30 minutes or until onions are softened. Add sugar and salt.
2. Cook over medium heat, uncovered for an additional 30 minutes or until lightly browned. Add flour during the last 5 minutes of cooking. Add stock or broth and sherry to the onions. Bring mixture to a boil. Simmer soup for 10 minutes. Ladle soup into six oven-proof bowls. Top each serving with a slice of bread.
3. Drizzle bread with a small amount of Carapelli Extra Olive Oil and top with a slice of cheese. Place bowls on a sturdy cookie sheet and place under a preheated broiler. Broil until cheese melts and is hot and bubbly. Serve immediately. Serves 6.

### 配料:

脱盐黄油 2 勺, 卡拉佩利特级初榨橄榄油 2 勺, 洋葱 6 个, 白砂糖 2 勺, 盐 1 勺, 淀粉 2 勺, 肉汤 6 杯, 1/4 雪梨酒, 6 根法国棍子面包, 瑞士奶酪 6 小片。

### 制作方法:

1. 将黄油和卡拉佩利特级初榨橄榄油一同倒入汤锅中加热。再将洋葱切成薄片放入并搅拌, 然后盖上锅盖用低火炖 30 分钟直到洋葱变软, 再加入糖和盐。
2. 再用中火, 但是不要盖锅盖, 大约炖 30 分钟直到汤汁变成棕黄色。大约在 25 分钟时加入淀粉并搅拌。然后加入肉汤、雪梨酒再搅拌直至沸腾, 然后用慢火炖 10 分钟即可。然后将煮好的浓汤分别盛入碗中, 并在上面放上一片已经切好的面包。

