



Gratinated Onion Soup

400g onion, peeled, halved and sliced
200g butter
1l **HACO Beef Stock**
½ baguette
200g Emmental cheese, grated
salt and pepper to taste

- Dissolve 20g **HACO Beef Stock** powder into 1L boiling water and stir well.
- Melt butter over low heat and cook onion until golden brown in colour, stirring occasionally. Add the **HACO Beef Stock** and bring to boil. Lower heat and simmer for 20 minutes. Season to taste with salt and pepper.
- Slice the baguette 2cm thick and bake in the oven at 150°C until golden brown and completely dry.
- Ladle soup into an ovenproof dish. Place two or three slices of baguette in the dish and top with the cheese. Place in the top rack of the oven and bake (gratinate) in a preheated oven at 200°C until cheese is melted and browned slightly. Sprinkle with freshly ground black pepper. Serve hot.