

# Onion soup à la Claudette, smoked bacon, Gruyère cheese, garlic butter croutons ||

Recipe for 4 servings / 12 tapas

## Description

A comforting soup packed with flavour.

## Note

Feel free to double the soup recipe, as it freezes very well.

## Ingredients

### Soup

- 400 Gr Onion
- 120 Gr Bacon
- 1 Liter(s) Vegetable stock
- 1 Sprig(s) Rosemary
- 250 Ml Brown beer
- 2 Clove(s) Garlic
- 1 Tbsp Flour
  
- Butter
- Salt and pepper

### Topping

- 2 Slice(s) Country bread
- 2 Clove(s) Garlic
- 2 Sprig(s) Parsley
- 30 Ml Melted butter
- 100 Gr Gruyere cheese
  
- Butter
- Salt and pepper

## Preparation

- Preparation time **75 mins**
- Preheat your **oven** at **400 F°**
- Resting time **0 mins**

### Setting up

Peel and finely chop the onions.

Remove the leaves and chop the rosemary.

Cut bacon into bacon strips.

Grate the cheese.

Dice the bread and chop the garlic and parsley.

### Soup

Melt the bacon with a little butter in a saucepan over medium heat, then add the onions, garlic and rosemary. Cook over low heat until golden brown. Stir occasionally.

Add the flour, stir and moisten with the beer. Reduce by half before adding the vegetable stock.

Season with salt and pepper. Bring to the boil over low-medium heat, then cook for 25 to 30 minutes.

### Cheese

Place metal circles on an ovenproof baking sheet and cover the bottom of the circles with grated Gruyère. Carefully remove the circles.

Place in the oven for 5 min. Once melted and lightly browned, remove and leave to cool.

### Croutons

In a bowl, combine the croutons and chopped garlic, pour in the melted butter and season with salt and pepper.

Mix well with your hands, then spread out on an ovenproof tray.

Place in the oven for 8 to 10 minutes, watching for a nice golden color.

Add the chopped parsley once the croutons have cooled.

### On the plate

Ladle the soup into bowls, then garnish with the garlic croutons and cheese tuile.

**Bon appétit!**