

French onion soup

Cuisine: French

Food category: Vegetables



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Company: Retigo



Program steps

Preheating: 95 °C

1	Combination	50 %	Termination by time	00:45 hh:mm	80 °C	100 %	X
2	Remove the soup out, and place the bread in	Golden touch			230 °C	100 %	

Ingredients - number of portions - 8

Name	Value	Unit
onion	8	pcs
butter soft	60	g
plain wheat flour	20	g
veal stock	1.5	l
Sliced bread	16	pcs
gruyére	300	g

Nutrition and allergens

Allergens: 1, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	213.9 kJ
Carbohydrate	1.9 g
Fat	18.3 g
Protein	10.5 g
Water	0 g

Directions

- In a pot, sauté the mandolin sliced large onions over medium heat. Keep stirring for a good 30 minutes
- Add the flour and stir for another couple of minutes
- Deglaze with the broth and crank up the heat, remove just before the pot starts showing signs of boiling
- Set the oven on combi at 80°C
- Place in the oven and cook for 45 minutes
- Correct the seasoning
- Transfer the soup into eight heated ovenproof bowls and place two slices of toasted bread in each portion
- Set the oven on dry heat at 180°C using the Golden Touch function
- Sprinkle the cheese over the toasted bread and bake until the cheese is melted and golden

Recommended accessories



Vision Bake



GN container Stainless
steel full