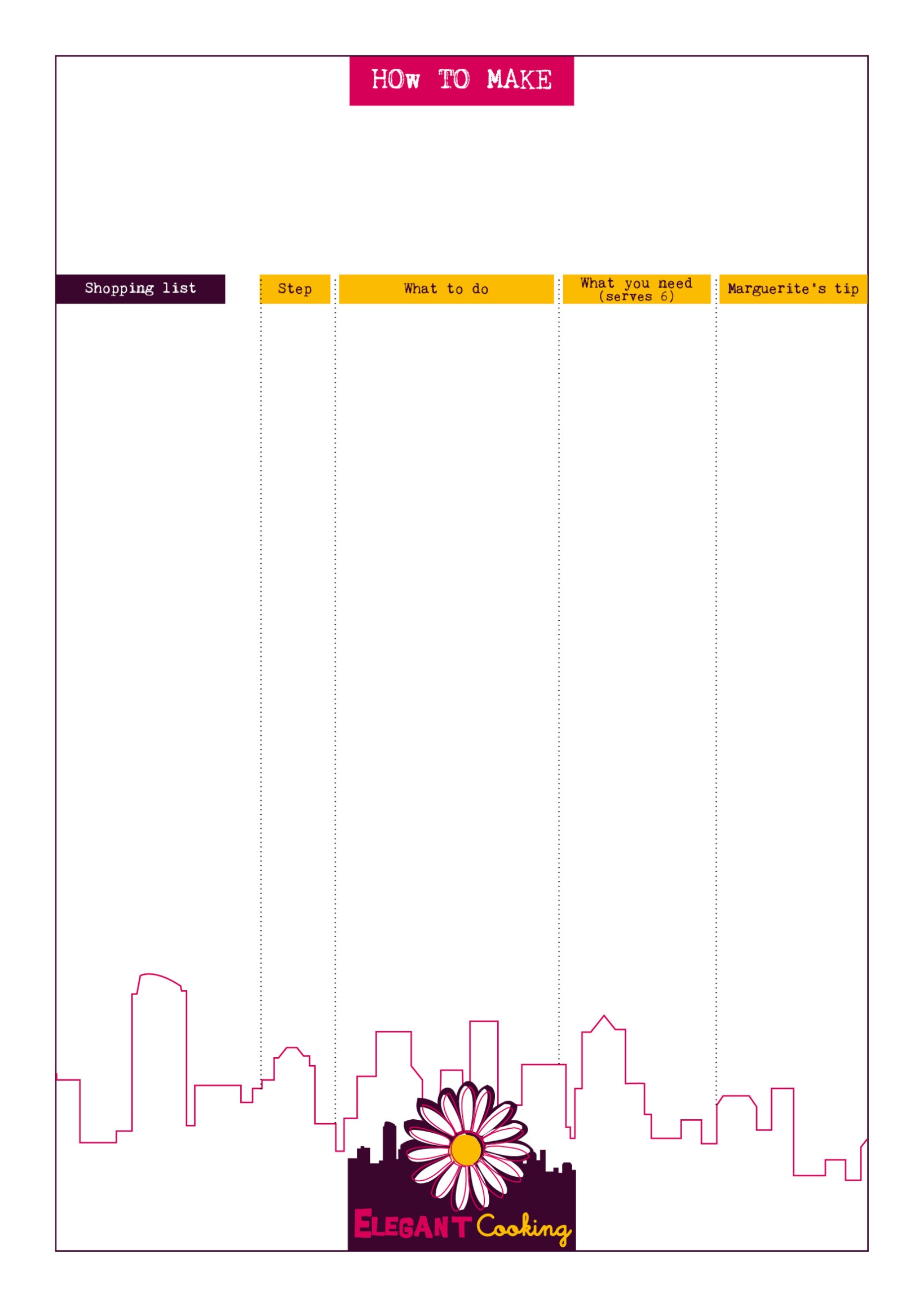
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| * 8 medium sized onions * 1 ounce butter * 1 table spoon flour * 2 chicken stock cubes * 1 table spoon minced garlic * 1 bay leave * 1 quart water * Salt and pepper * 3,5 ounces grated cheese * 6 slices of bread * 2 table spoons of cumin seeds | 1 | Slice the onions.  Melt the butter in a sauté pan with a lid. Cook the onions for 15 minutes in the hot melted butter.  Add the flour, the minced stock cubes, the garlic and cook on medium high for 5 minutes, turning all the time.  Add the water and the bay leave, put the lid on and cook on slow for 20 minutes.  Adjust the seasoning. | * 8 medium sized onions * 1 ounce butter * 1 table spoon flour * 2 chicken stock cubes * 1 table spoon minced garlic * 1 bay leave * 1 quart water * Salt and pepper | *«Change the taste of this delicious soup by using a different stock, for example a beef stock…* |
| 2 | Pre heat the broiler.  Pour the hot soup in the serving dishes (that can go in the oven), add the slices of bread, the grated cheese and cover with a few cumin seeds.  Place under the broiler for 5 minutes and serve immediately. | * 3,5 ounces grated cheese * 6 slices of bread (brushed with garlic if you like) * 2 table spoons of cumin seeds |
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**Gratinée à l’oignon**