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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**