



Warm up with onion soup

Sensational soup can make a memorable winter meal and Sebastien Labbe's Traditional Onion Soup is a good example and fabulously French. Sebastien is Chef de Cuisine at Belle Epoque French Bistro, Emporium, 1000 Ann St, Fortitude Valley, so if you don't get around to making this at home, pop into the bistro to sample it.

Ingredients

12 brown onions
2L white chicken stock 2 glasses Madeira
8 toasted round of baguette
100g grated Gruyere cheese
30g duck fat
salt and pepper.

Method

Slice onions thinly then slowly sauté in the duck fat until soft and deep brown. This may

take up to 30 minutes. Add the Madeira and reduce by a third.

Add the white chicken stock. Allow to cook for 20 minutes (the onions must be meltingly tender and the soup must be brown). Season. To serve, divide the soup into four bowls, cover with baguette toasts and grated cheese. To finish, place under the grill to gratinate the dish. Serves 4.





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