



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **BAKED GARLIC SOUP AU GRATIN**

Serves 6

Preheat oven 350°F

5 large sweet white onions, cut into eighths

2 heads of garlic, peeled

1 large bunch fresh thyme

1 teaspoon sea salt

freshly ground black pepper, to taste

5 tablespoons butter

6 cups chicken stock

1 dry white wine

3 cups, shredded emmental cheese

### **THE STEPS:**

- Place the onion, garlic, thyme, salt and pepper in a large roasting pan.
- Dot with butter and pour 3 cups of the chicken stock over the vegetables.
- Cover roasting pan and place in preheated oven for 1 ½ hours.
- Remove from oven and puree with an immersion blender or your food processor\*
- Add additional chicken stock and wine then reheat over medium high heat.
- Using oven proof soup bowls, add soup serving then float a piece of stale french bread on top and cover with ½ cup of grated emmental.
- Place bowls under broiler until cheese is browned and bubbly.
- Serve immediately

\*If you're using your food processor to puree the soup, work in small drained batches. Otherwise, you'll have a mess all over your counter!

**THE LOVE:** Stale bread soaks up the soup much better than fresh bread.