

Garth McColgan Recipe

Serves

6

Prep
Time

15
mins

Cook
Time

60
mins

Perfect with...

2
pack



Part-baked Baguettes

Serving suggestion © Copyright Aldi Stores Ltd 2010



French Onion Soup with Cheesy Croutons

Ingredients

For Soup

4 Spanish Onions, cut in half and sliced ½cm thick
50g Butter
3 Cloves Garlic, thinly sliced
2 big Sprigs Thyme
350ml Chardonnay White Wine
½ tsp Sea Salt
1 tsp freshly Ground Black Pepper
1.5ltr Liquid Beef Stock

For Croutons

½ Loaf Ciabatta, cut into 4cm x 1cm squares
30g Grated White Cheddar Cheese
2 slices Emmental Cheese, cut into 3cm strips

Method

For Soup

1. Put the first 2 ingredients into a large saucepan. Cook over a low to medium heat, turning occasionally for 20 minutes until golden brown in colour. Be careful they don't burn and stick to the bottom of the pan.
2. Add the next 5 ingredients and boil vigorously to reduce until there is half the amount of liquid left, about 10-15 minutes.
3. Remove the Thyme sprigs as they have done their job.
4. Add the Liquid Beef stock and bring to the boil.
5. Turn down the heat to a simmer for about 20 minutes. During the cooking use a spoon to skim off the impurities around the side of the saucepan.

For Croutons

1. Place the cheese on the Ciabatta squares and grill until the cheese has melted.
2. Put 2 or 3 on top of each bowl of soup. Scatter a bit more grated cheddar over the soup and serve with Croque Monsieur.

Croque Monsieur

Ingredients

25g Flour
25g Butter and some for spreading
100ml Milk and 50ml Cream mixed
¼ tsp ground Nutmeg
½ tsp Freshly Ground Black Pepper
75g Grated Cheddar Cheese
6 Slices White Sliced Pan
3 Slices Italian Veneto Ham with or without Rosemary (1 recommend with)

Garth
McColgan



French Onion Soup and Croque Monsieur

French cuisine made simple



Enjoy **ALCOHOL** Sensibly. Visit drinkaware.ie

Please drink responsibly. Permitted hours of sale for alcohol in all Aldi stores are Monday to Saturday 10.30am-10.00pm, Sundays between 12.00pm-10.00pm, Good Friday and Christmas Day closed.

Method

1. Over a medium heat, melt the butter and flour together until it looks like a paste. Cook, stirring for 3 minutes.
2. Add 50ml of the cream and milk mixture and stir well to combine.
3. Add another 50ml of the cream and milk mixture with the nutmeg and pepper, and then stir to combine well.
4. Add the final 50ml of cream and milk mixture and stir well.
5. Add the cheese, remove from the heat and stir until cheese has melted.
6. Refrigerate for 20 minutes until cool.
7. Lay out the bread on a bread board. On one side of the sandwich spread 1 tablespoon of the cheese paste and top with a slice of ham.
8. On the other side spread 2-2½ tablespoons of the cheese paste.
9. Close the sandwich and butter the outside of the bread on both sides.
10. Fry over a medium heat for 3 minutes until golden brown on each side.
11. Serve with the French Onion Soup.

For French Onion Soup



Onions

Cambalala
Chardonnay



Colombard



Irish Butter



Garlic



Thyme



Coarse
Ground
Black Pepper



Beef
Stock
Cubes



Sea
Salt

For Croutons



Ciabatta

Grated Medium
White Cheddar



Emmental
Cheese
Slices



300g, €3.30 per kg

For Croque Monsieur



Fresh White Bread

Fresh Milk



Fresh Cream

Specially
Selected
Italian
Veneto Ham
with
Rosemary



Self Raising Flour

Whole Nutmeg



**Fresh produce prices can vary. Offers available for a limited time only, subject to availability.