

Bistro Style Onion Soup

Introduction

French onion soup is a classic bistro dish built around deeply caramelized onions, bread, and melted cheese. In this recipe, **SHO - Concentrated Dark Stock** is used first to season the onions and later, diluted, to deglaze the caramelized sugars from the pan. This technique captures the browned fond while reinforcing the soup's savory depth. **SHO** provides concentrated, long-cooked stock character that complements the sweetness of the onions and helps create a rich bistro-style result with a streamlined stock base.

Recipe Details

Yield/Servings: 10 servings (Approx. 100 g caramelized onions plus 150 g water per serving, with baguette and cheese)

Allergens: Milk, Wheat (Gluten)

Prep Time: 20 minutes

Cook Time: 1 hour 15 minutes

Total Time: 1 hour 35 minutes

Ingredients

Ingredient	Quantity (g)
SHO - Concentrated Dark Stock	150
Onion, thin julienne	3000
Olive Oil	240
Water	1500
Day-Old Baguette	1 unit
Comté Cheese, grated	300

Instructions

1. Cut the onions into a thin, even julienne.
2. Combine the onion julienne with **SHO - Concentrated Dark Stock** and mix thoroughly to distribute the seasoning.
3. Heat the olive oil in a wide, heavy-based pan over medium heat. Add the seasoned onions and begin caramelizing, stirring regularly to prevent scorching.
4. Continue cooking until the onions are deep brown and reduced to approximately one-third of their initial volume.

5. Toward the end of caramelization, use a small amount of the measured water to dilute the caramelized **SHO**-rich residue and deglaze the pan, scraping the browned sugars and fond from the base back into the onions.
6. Portion 100 g of caramelized onions into each of 10 ovenproof serving bowls and add 150 g water to each bowl. Mix to combine.
7. Slice the day-old baguette thinly and arrange enough slices over each bowl to cover the surface.
8. Top each portion evenly with 30 g grated Comté cheese.
9. Bake at 225°C until the cheese is fully melted and the baguette is well toasted. Serve immediately.

Tips and Notes

- Use a wide pan to encourage even evaporation and caramelization rather than steaming the onions.
- Keep the heat controlled as the onions darken; frequent stirring helps develop a deep brown color without burning the sugars.
- Day-old baguette is preferred because its drier crumb holds its structure better beneath the melted cheese.
- For service, use ovenproof bowls that can safely withstand the 225°C finishing temperature.