



Le Cordon Bleu's French Onion Soup

Ingredients

40g butter
700g brown onions
3 ½ garlic bulbs
700mls chicken stock
700mls veal stock
2 bay leaves
2 bunches of fresh thyme

Crouton de Pain:

120g Gruyere cheese
60g Parmesan cheese
½ stick of baguette bread
60g butter

Method

Finely slice the onions with the grain.

Melt butter in a deep thick bottom pan and cook onions to a light golden brown. Add crushed garlic.

Add the stock and bring to boil. Turn the heat down as soon as it boils, then add thyme and bay leaf in a muslin sachet.

Simmer gently skimming off the impurities till required flavour and texture.

For the Crouton de Pain, cut slices of baguette ½ cm thick, toast on a tray with butter on both sides till crisp.

Sprinkle with cheese and melt. Place on top of soup.



Winter is coming. Kiwis need your help **now**

Winter is on its way, and with it comes the freezing cold, bitter winds and drenching rain.

Most of us can find shelter in a comfy home, warming away the cold in front of a heater or curled up in a cosy bed at night.

But for thousands of Kiwis who do not have access to the everyday basics of food, warmth and shelter, winter is a time of stress and misery as they struggle to survive.

The unanticipated costs of seasonal illnesses, cold homes, inadequate bedding and clothing and housing issues often leads to spiralling debt, stress and poor living conditions for individuals and families.

The Salvation Army needs your support now to make sure these people are safe and healthy during these cold months, by providing the type of care that will help people survive this winter, and to give them the tools they need to be prepared for the winters ahead.

Please, donate now to help give someone shelter from the storm.

Please donate today

Call 0800 53 00 00

Or give at salvationarmy.org.nz



Te Ope Whakaora

SHELTER FROM THE
STORM

2017 WINTER APPEAL