

FRENCH ONION SOUP

Autumn ALC menu 2024

Starter

Side plate | Soup bowl | Napkin

8oz ladle	French Onion soup DK
10g	Grated Comté cheese DK
2 slices	Sourdough baguette H2
20g	Cheese mornay sauce DK
10g	Grated Comté cheese DK



PREP JOBS

1. Heat soup to 75°C (82°C in Scotland)
2. Bake baguette from frozen at 180°C for 14 min

METHOD

1. Toast one side of baguette then turn over
2. Spread cold cheese mornay sauce over untoasted side of baguette and sprinkle with 5g Comté cheese on each slice
3. Place soup in bowl then sprinkle 10g Comté on top and place on a tray with baguettes, bake in convection oven for 2-3 minutes
4. Serve as per picture



SAFETY STEPS

1. Use a white chopping board and serrated knife to prepare the baguette.
2. Wash hands after touching cheese due to allergen.
3. Use a spatula to place the baguette on top of the soup