

SOMERSET GOATS CHEESE CAPRICORN

STARTER

3) Red Onion Soup and Capricorn Croutons

Serves 4

Ingredients

1 tbsp olive oil
25g butter
3 red onions, peeled and thinly sliced
2 tsp plain flour
2 tsp tomato puree
3 tbsp red wine
800ml beef stock
Seasoning
For the croutons:
4 diagonal slices French bread
2 tbsp olive oil
100g Capricorn Somerset Goats Cheese, sliced into 4

- Heat the oil and butter together in a large saucepan and fry the onions for 5-6 minutes until soft
- Stir in the flour
- Gradually blend in the tomato puree, red wine and beef stock
- Bring to the boil, stirring
- Cover and simmer gently for 8-10 minutes
- Pre-heat the grill to medium
- Drizzle the bread with the oil and place under the grill, brown each side
- Top each crouton with a slice of cheese, grill until melted and golden brown
- Serve the soup with the goats cheese croutons on top