

STARTERS

RED ONION SOUP AND CAPRICORN CROUTONS

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



SERVES 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 Capricorn Somerset Goats Cheese, grill until melted and golden brown.
- Serve the soup with the Capricorn Somerset Goats Cheese croutons on top.

