



ONION SOUP

INGREDIENTS:

400 g onions
100 g Sokolów beef-vegetable broth
400 ml water
50 g butter
3 sprigs thyme
bread for croutons
50 g Gruyère cheese
salt, pepper

PREPARATION:

1. Slice the onion into feathers, salt lightly and simmer in a pot in butter. Then add the beef - vegetable concentrate and water. Boil for about 25 minutes.
2. Season with salt and pepper to taste.
3. Meanwhile prepare croutons with cheese.