

Black and Blue Onion Soup Fresh Thyme, Jack Daniels, Roquefort Crust

Description:

Serving Size: 50 Servings

Categories: Soups - Crown Grill

Cost Per Serving
\$ 0.87

Action Date Initials
 Created 8/13/2012 CR
 Revised: 12/1/2015 EA



Amount	Measure	Ingredient	Preparation Method	Product No.
0.3	lt	Vegetable oil		20-100001608
5.000	kg	Onions		20-100000835
10.000	lt	Brown veal stock	serecipee recipe	50-100000008
0.080	kg	Thyme leaves, fresh		20-100000886
0.300	lt	Jack Daniels (whisky)		20-100001685
Roquefort crust:				
1.000	kg	Roquefort cheese		20-100000551
1.000	kg	Provolone cheese	grated	20-100000535
1.000	kg	Mozzarella cheese	grated	20-100000530
100.000	sv	Crouton		
		salt & pepper to taste		

Method of Preparation:

- Heat the oil and add the onions, cook on a moderate heat to allow the onions to cook and caramelize.
- Add the whiskey and stock. Bring to a boil, skim, simmer for 1 hour.
- Season to taste and add the fresh picked thyme leaves.
- Pour the soup into the serving dish, place the crouton on top. Sprinkle the cheeses gratinate under salamander.

Roquefort crust:

- Place the roquefort in the freezer. Grate when frozen, add to the provolone and mozzarella.