

# Cooking School

*with the London Chef*

## Classic French Onion Soup w/ Thyme, Cheese & Black Pepper Croutons

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin Cooking. Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen. This recipe can be easily doubled, but if you increase food quantity please make sure to use appropriate sized pots/pans for the best outcome. Please note that this set up list is for a live cooking class and set up may differ slightly any pre-recorded videos that we have available in our Video Library.

### **Soup & Croutons**

2 onions  
Good quality stock ideally  
chicken, veal, beef, game or  
really good veg  
Red wine vinegar  
White sugar  
Garlic  
Thyme  
Baguette  
Butter  
Cheese - gruyere,  
emmental, parmesan, or a  
mix  
Salt & pepper

### **Simple Salad**

Greens - endive, frisee, romaine  
Dijon mustard  
White wine sugar  
Olive oil  
Shallot

### **Cooking Equipment**

Large pot - ideally heavy bottomed  
Oven 400  
Baking tray