



Food For Thought Recipe and Allergen Card

French Onion Soup

20 Portions

Ingredient	Hannah Product Code	Quantity
Potato (Peeled Sliced)	Almonds	5kg
Cream	Almonds	2lt
Salt and Pepper		To Taste
Fresh Garlic	C003076	6 Cloves
Olive Oil	D001010	Splash
Mature Cheddar		200g
Milk		2lt

RECIPE METHOD – ALLERGENS

1. Heat oven to 190C/170C fan/gas 5.
2. Tip 2lt double cream, 2lt milk and 6 garlic cloves into a large saucepan and bring to a simmer.
3. Slice potatoes very finely, about 3-4mm, add them to the cream and simmer for 3 mins until just cooked.
4. Gently stir to separate the potato and stop it sinking and catching on the bottom of the pan.
5. Remove the potatoes with a slotted spoon and place in a gastro tray so that they are about 5cm in depth.
6. Pour over the garlic infused cream (discarding the garlic) – just enough to seep through the layers and leave a little moisture on the surface.
7. Scatter over grated cheese, then bake for 30 mins until the potatoes are soft and browned – increase the heat for 5 mins if not brown enough.

The allergens highlighted in RED are present in this dish
Allergens:
Cereals : Wheat Rye Barley Oats Spelt Kamut
milk
egg
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...