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Traders Point French Onion Soup with Fleur de la Terre Croutons

A “tastes like you’ve been cooking all day” soup garnished with croutons of delectable Fleur de la Terre cheese.

4 tablespoons olive oil or butter
5 medium onions, frenched (halved lengthwise, then thinly sliced lengthwise)
½ cup sherry
2 quarts vegetable stock
1 sprig rosemary, finely chopped
One baguette or crusty bread, cut into thick slices
Traders Point Creamery Fleur de la Terre, grated

Sautee the onion in the olive oil or butter in a large saucepan over medium heat until caramelized, about 15 minutes.

Deglaze the pan with the sherry using a wooden spoon to scrape the bottom of the pan while stirring.

Add the vegetable stock and rosemary, simmer for 10 minutes.

Top bread slices with grated Fleur de la Terre and bake until melty and toasty.

Ladle soup into bowls and garnish with the cheese croutons.

Serves 6-8.

Recipe Courtesy of Chef Bryan Riddle.