

Garlic Soup



(8 Servings / 15 min Prep Time / 1 hr Total Time)

Ingredients:

- 12 large Garlic cloves, peeled
- 1 tbsp Olive oil
- 1 tbsp melted Butter
- 1 small Onion, finely chopped
- 2 tbsp plain all-purpose Flour
- 1 tbsp white wine Vinegar
- 4 cups Chicken stock
- 2 Egg yolks, lightly beaten
- Bread croutons, fried in butter to serve

Directions:

- Crush the garlic, put the oil and butter into pan and the garlic and onion and cook them gently for 20 min
- Add the flour and stir to make a roux.
- Cook for a few minutes, then stir in the wine vinegar, stock and 4 cups water.
- Simmer for 30 min
- When ready to serve, whisk in the egg yolks and do not allow the soup to boil again.
- Put the croutons into soup bowls and pour the hot soup over.