

French Onion Soup

Deconstructed

Call it what you want, but this deconstructed version of French Onion Soup is not only easy to make and delicious, but it's vegetarian too (some versions use beef bouillon), just not light on calories.



I first enjoyed this when in Las Vegas at Hubert Keller's "Fleur", an obvious homage to Fleur de Lys in San Francisco (now sadly closed).

The small muse as it was served, came in a tall sort of shot glass which embodied this creamy rich onion broth topped with just a splash of white truffle oil—a clear replacement for the silkiness of the fat in cheese. The sensation of the creamy onion and truffle oil coated my mouth with almost a dessert-like richness.

When I returned I was hell-bent on making it for us at home.

Turns out my first try was a hit. All I did was to sauté several sliced sweet onions in a dab of butter and olive oil on very low heat until they were completely caramelized.

Once the onions are golden brown (mine took about 40 minutes) you can deglaze the pan with a 1/3 cup or so of water.

Add that to a blender and add some half-n-half until it has the consistence you want—not too thick but still rich in onion flavor.

I added white pepper and a dash of kosher salt to balance out the dish.

Serve in a tall glass with a dash on White Truffle oil atop as a muse, or as seen here as a first course.