

*Emmi Gruyere Onion Soup Au Gratin with Erath Pinot Noir*



## Artisan Cheese Board

Total Time - 60 minutes (Makes 4 servings)

Ingredients:

1 tablespoon unsalted butter  
1/2 cup sweet onion  
1/2 cup red onion  
1/2 cup leeks  
2 teaspoon garlic  
1 bay leaf  
1 whole star anise  
2 tablespoons dry vermouth  
4 cups unsalted chicken stock  
1/4 teaspoon Worcestershire sauce  
1 teaspoon kosher salt  
1 teaspoon black pepper  
1/4 loaf French bread  
9 oz Emmi Gruyere wedge

Steps:

1. Melt butter in heavy-bottomed Dutch oven over medium heat. Thinly slice sweet onions, red onions and leeks. Add onions, leeks, garlic, bay leaf and star anise to Dutch oven. Cook, stirring often, until onions caramelize and brown, about 25 minutes.
2. Add vermouth; cook until evaporated. Add stock and Worcestershire sauce. Bring to boil; reduce heat to low and simmer, partially covered, for 15 minutes. Preheat oven to 350°F. Cut French bread into large bite size pieces. Scatter onto a parchment lined baking sheet, toast for 6-7 minutes. Remove from oven and cool. Shred Gruyère.
3. Season soup with salt and pepper and remove bay leaf and star anise. Preheat broiler.
4. For each serving, ladle soup into 4 ovenproof crocks. Place croutons atop soup. Cover croutons with shredded Emmi Gruyere. Broil until cheese melts.