

More than 1 hour

Serves 4-6

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Ingredients:

- 2 Tbsp (30ml) butter
- 2 Tbsp (30ml) olive oil
- Handful fresh sage leaves + extra for serving
- 4 cloves garlic, crushed
- 4 red onions, sliced
- 3 white onions, sliced
- 4 leeks, trimmed and sliced
- Salt and milled pepper
- 2 Tbsp (30ml) cake flour
- ½ cup (125ml) Monis Medium Cream Sherry
- 8 cups (2L) vegetable stock
- 8 slices sourdough bread
- 2 cups (250g) grated cheddar cheese

Method:

1. Heat butter and oil in a large pot and fry sage and garlic over a low heat for a minute.
2. Add onion and leeks. Season.
3. Cover (leaving the lid slightly ajar) and cook slowly for about 40-50 minutes, stirring occasionally.
4. Stir through flour to coat onions and increase heat slightly.
5. Add sherry and cook for 2 minutes.
6. Add stock and bring to a boil.
7. Reduce heat and simmer for about 20 minutes, stirring occasionally.
8. Preheat oven to 200°C.
9. Arrange sourdough slices in a single layer on a greased baking tray and top with cheese.

10. Grill for about 3-5 minutes or until cheese melts.
11. Garnish soup with extra chopped sage and season.
12. Ladle soup into bowls and serve with cheese toasties.