

Onion Soup with Cheese Herbs Schöberl

A recipe by Sabrina Winter (sabinakocht)

on behalf of Gmundner Keramik



Ingredients:

For the soup

- 600g Onion
- 4 tbsp Olive oil
- 750ml Vegetable stock
- 250ml White wine

For the „Schöberl“

- 2 egg yolks
- 2 egg whites
- 60g Plain flour
- Salt
- 2 tbsp chopped herbs
- Parmesan or grated cheese



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Preparation:

1. Cut the onions into fine strips and sauté. Then deglaze with the white wine and pour in the vegetable stock.
2. Let the soup simmer for about 20 minutes until the onions are soft.
3. Whisk the egg yolks for the Schöberl. Then whisk the egg whites with salt until stiff and carefully fold in the whisked yolks.
4. In the next step, fold the flour and herbs into the egg mixture. Then line a baking tray with baking paper and spread the mixture on it and sprinkle with the grated cheese or parmesan.
5. Place the baking tray with the mixture in the oven at 180°C for 5-10 minutes. The Schöberl are ready when they are crispy and golden.
6. Allow to cool and cut into small rectangles or squares. You can also cut out motifs with a cookie cutter.
7. Serve the „Schöberl“ in the soup.



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