

**ONION SOUP**  
(Zuppa di Cipolle)

**INGREDIENTS:**

Servings: 2 people

Small onion	1
Butter	25 g
Flour	25 g
Chicken or beef stock, preferably home-made	750 ml
Dry white wine	50 ml
Egg yolk	1
Light cream	50 ml
Grated Pecorino cheese	to taste
Fresh chopped parsley	medium-sized bunch
Buttered toast wedges	accompaniment
Salt and freshly ground pepper	

Servings: 4 people

Large onion	1
Butter	50 g
Flour	50 g
Chicken or beef stock, preferably home-made	1 1/2 liters
Dry white wine	100 ml
Egg yolks	2
Light cream	100 ml
Grated Pecorino cheese	to taste
Fresh chopped parsley	medium-sized bunch
Buttered toast wedges	accompaniment
Salt and freshly ground pepper	

Servings: 6 people

Small onions	2
Butter	75 g
Flour	75 g
Chicken or beef stock, preferably home-made	2 1/4 liters
Dry white wine	150 ml
Egg yolks	3
Light cream	150 ml
Grated Pecorino cheese	to taste
Fresh chopped parsley	medium-sized bunch
Buttered toast wedges	accompaniment
Salt and freshly ground pepper	

Servings: 8 people

Large onions	2
Butter	100 g
Flour	100 g
Chicken or beef stock, preferably home-made	3 liters
Dry white wine	200 ml
Egg yolks	4
Light cream	200 ml
Grated Pecorino cheese	to taste
Fresh chopped parsley	medium-sized bunch
Buttered toast wedges	accompaniment
Salt and freshly ground pepper	

Servings: 10 people

Small onions	3
Butter	125 g
Flour	125 g
Chicken or beef stock, preferably home-made	3 3/4 liters
Dry white wine	250 ml
Egg yolks	5
Light cream	250 ml
Grated Pecorino cheese	to taste
Fresh chopped parsley	medium-sized bunch
Buttered toast wedges	accompaniment
Salt and freshly ground pepper	

Servings: 12 people

Large onions	3
Butter	150 g
Flour	150 g
Chicken or beef stock, preferably home-made	4 1/2 liters
Dry white wine	300 ml
Egg yolks	6
Light cream	300 ml
Grated Pecorino cheese	to taste
Fresh chopped parsley	medium-sized bunch
Buttered toast wedges	accompaniment
Salt and freshly ground pepper	

**TOOLS:**

Stock pot with cover  
Chef's knife  
Cutting board  
Wooden spoon  
Whisk  
Bowl

**PREPARATION:**

Peel and finely *slice the onions*. Heat the butter in the pot over moderate heat, and cook the onions until they are golden-brown.

Sprinkle the flour over the onions and stir well. Gradually add 1/4 of the stock to the pot, mixing all the time. Add the wine and the rest of the stock. Season with salt and pepper, cover, and cook for 45 minutes.

In a bowl, whisk together the egg yolks and cream. Whisk some of the hot soup into the cream mixture. Remove the soup from the heat, and stir in the cream mixture.

Chop the parsley. Serve the soup with buttered toast wedges and grated pecorino cheese. Sprinkle the parsley over each serving.