

**Onion Soup**  
(Zuppa di Cipolle)

**INGREDIENTS:**

Servings: 2 people

|   |                    |
|---|--------------------|
| Small onion                                 | 1                  |
| Butter                                      | 1 oz               |
| Flour                                       | 1 oz               |
| Chicken or beef stock, preferably home-made | 1 1/2 pints        |
| Dry white wine                              | 1/2 cup            |
| Egg yolk                                    | 1                  |
| Light cream                                 | 1/2 cup            |
| 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                                      | 2 oz               |
| Flour                                       | 2 oz               |
| Chicken or beef stock, preferably home-made | 1 1/2 quarts       |
| Dry white wine                              | 1/2 cup            |
| Egg yolks                                   | 2                  |
| Light cream                                 | 1/2 cup            |
| 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                                      | 3 oz               |
| Flour                                       | 3 oz               |
| Chicken or beef stock, preferably home-made | 2 1/4 quarts       |
| Dry white wine                              | 1 cup              |
| Egg yolks                                   | 3                  |
| Light cream                                 | 1 cup              |
| 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                                      | 4 oz               |
| Flour                                       | 4 oz               |
| Chicken or beef stock, preferably home-made | 3 quarts           |
| Dry white wine                              | 1 cup              |
| Egg yolks                                   | 4                  |
| Light cream                                 | 1 cup              |
| 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                                      | 5 oz               |
| Flour                                       | 5 oz               |
| Chicken or beef stock, preferably home-made | 3 3/4 quarts       |
| Dry white wine                              | 1 1/2 cups         |
| Egg yolks                                   | 5                  |
| Light cream                                 | 1 1/2 cups         |
| 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                                      | 6 oz               |
| Flour                                       | 6 oz               |
| Chicken or beef stock, preferably home-made | 4 1/2 quarts       |
| Dry white wine                              | 1 1/2 cups         |
| Egg yolks                                   | 6                  |
| Light cream                                 | 1 1/2 cups         |
| 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.