

ZUPPA DI CIPOLLE



CODE	96156
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	250 g approx

Creamy onion soup, rich and perfect for an autumn dinner

DESCRIPTION	Onion soup made with caramelized onions, butter, white wine, and vegetable broth; ready to use
APPEARANCE	Creamy and enveloping texture, visually it is a velvety soup with an extremely inviting cream color, reminiscent of stewed onion
TASTE	Full-bodied, where the sweetness of the onion is not overpowering but perfectly balanced
PRODUCER	Eat Like a Star - Maser (TV) - Veneto
OUR SELECTION	A line of high-quality ready-made gourmet dishes created by Eat Like a Star, a company from the Treviso area with long-standing experience in the restaurant industry. An interesting selection of ready-to-use recipes designed for the new restaurant scene, which lacks fully equipped kitchens, and for traditional retail, always looking to expand its offering of ready-made meals
CURIOSITY	In France, onion soup is baked in the oven au gratin with bread and young Gruyère
SUGGESTIONS	Fill a saucepan with water and bring it to a boil. Submerge the sealed bag, cover with the lid, turn off the heat, and wait for 10 minutes. Remove the bag and open it with scissors, then plate as desired. Ideally, garnish the soup with well-toasted croutons