

# *Croute aux Fromage* *with Tomato Soup*



## INGREDIENTS

*For the Croute aux Fromage:*

- 1 lb. Emmenthal Cheese
- .50 lb. Gruyere Cheese
- 3 each Eggs Large
- 3 tbsp Whipping Cream
- 3 tbsp Dry White Wine
- 1 tsp Salt Kosher
- ½ tbsp Pepper Fresh Ground
- ½ tbsp Maggie (Soy Sauce)
- 1 tbsp Kirsch (Cherry Brandy)

*For the Tomato Soup:*

- 1 tbsp Butter
- ½ cup Carrot Chopped
- ¼ cup Onion Chopped
- 4-5 cloves Garlic
- 2 tbsp Flour all purpose
- 2 cups Low Sodium Chicken Stock
- 4 cups Tomatoes Peeled (Canned or Fresh)
- Salt, Kosher
- Pepper, Fresh Ground
- ¼ cup Whipping Cream (optional)

## DIRECTIONS

*For the Croute aux Fromage:*

Grate cheese into a large mixing bowl. Mix all other ingredients in a separate bowl and then add to the cheese. Mix the cheese and liquid by hand until all ingredients are incorporated and the cheese is slightly moist. Cut French bread into ½ inch slices and top with the cheese mixture. Make sure the bread is totally covered to insure it does not burn. Refrigerate for at least ½ hour. Broil on med high heat in oven until cheese is golden brown.

*For the Tomato Soup:*

Melt the butter in a large pot and sauté onions and carrots until the onions are translucent. Add the garlic and continue cooking for one minute. Add flour and mix for an additional minute. Add the chicken stock, tomatoes and a dash of pepper and salt. Let the soup simmer for 20 to 30 minutes on a med low heat. With an immersion blender or food processor puree soup until smooth and creamy. Add the cream and test for any adjustment that need to be made to the seasoning.

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specialty of:  
Executive Chef Rene Bollier

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