

# Carabaccia (Onion Soup)

## Ingredients

- 3 Tbsp olive oil + more for drizzling
- 2 yellow onions, chopped
- 3 red onions, chopped
- 1 white onion, chopped
- 2 qts + 1 cup vegetable broth
- 1 cup lemon juice or white or red wine vinegar
- 6 oz slivered almonds
- 1/4 cup shredded/grated Pecorino-Romano, Parmigiano-Reggiano or Parmesan cheese, plus more for serving (optional)
- salt & pepper to taste
- A loaf of Italian bread
- 1/4 cup sugar
- 4 3/4 tsp ground cinnamon, divided
- 1/4 cup sugar

## Directions

Heat olive oil in a large pot over medium low heat. Add the yellow onions and cook, stirring occasionally, until soft, about 5 minutes. Add the red onions and continue cooking, stirring occasionally, for another 5 minutes. Add the white onion and repeat.

Add 4 cups of vegetable broth to the pot, bring to a boil and continue cooking for a few minutes until it reduces a bit. Add the remaining broth, bring to a boil and then reduce heat to low and simmer for 15 minutes.

Meanwhile, combine the lemon juice and almonds in a small or medium saucepan. Heat over medium and cook for five minutes, stirring occasionally. Set aside.

Strain the onions into a large bowl, reserving both. Return broth to the pot and put on the stove over low heat. Working in batches, transfer the onions, half of the almonds and the Pecorino cheese (if using) to a blender or food processor. Puree. Alternatively, place these in a large bowl and puree using an immersion blender. Return onion mixture to the broth and mix. Season to taste. Add the remaining almonds/lemon juice mixture and 3/4 tsp cinnamon. Simmer for 5 minute or until you are ready to serve.

Preheat oven to 400°F. Slice bread into thick slices and drizzle with olive oil. Place on a baking sheet and toast in the oven.

Meanwhile, mix the sugar and cinnamon in a small bowl.

Transfer bread to a soup bowl. Cover with onion soup. Serve with olive oil, Parmesan cheese and the cinnamon sugar mixture to add to the soup as wanted.