ONION SOUP WITH BAGUETTE

Ingredients
Kashkawan cheese
Green or wild thyme (or any kind available)
1 liter and a quarter of meat broth
tablespoon grape vinegar
2 tablespoons soy sauce
2 tablespoons of flour
Teaspoon salt
A glass of water at the caramel
2 tablespoons butter
2 tablespoons olive oil
1.5 yellow onions
Onion soup:
Half a teaspoon of salt
a teaspoon of sugar
7 grams of yeast (a teaspoon)
300 ml water (one and a half cups)
400 grams of flour (4 cups)
Baguette bread:

Directions
To prepare the baguette: First, put yeast and sugar in a cup, then add a little warm water to them, then close the cup and leave it aside until it ferments, secondly, put in the flour bowl, then add salt, warm water, then add the ingredients in the cup to the bowl, and then we Knead all the ingredients, then close the bowl and put the dough in a warm and dark place for about half an hour, Then we cut the dough into two pieces, then we separate each piece of dough, and then we fold the edges of the dough a little in the palm of the hand, and then we start folding the dough on each other longitudinally, with pressure on each fold in the palm of the palm, and then we put the dough formed on a cloth on it a little of flour, and leave it for an hour, and then we put the dough in the oven tray with drawing some lines on the dough, and then we put them in the oven for 20-30 minutes, and then we take the bread out of the oven and leave it to cool and then we cut it into circular pieces, and then we paint the pieces With a little olive oil, then we sprinkle oregano on them, and then we put them in the oven and leave them until roasting. To prepare the onion soup: we cut the onions into slices, then put in a bowl of butter and olive oil and put it on a medium heat, and we melt the butter with the oil, then add the onions and salt to the bowl, and leave it for 30-40 minutes, and after the onions get a caramel color, we add The flour is added to the onion bowl, then we roast them, then add the soy sauce, grape vinegar, then we roast the ingredients a little, and then add the meat broth to the bowl, and the wild thyme, and leave them until they are firm. Application stage: We pour the onion soup into the crock, then put the sliced ead on it, then put the kashkaval cheese on them, and we pu in the oven and leave it until the cheese melts, and then it is ready.