

Toast with walnuts and Emmi Gruyère cheese and leek soup

Preparation time: **10 min**

Total time: **30 min**

Servings: **4**



Cheese: **Gruyère**

Ingredients:

- 350 g leeks
- 1 onion
- 2 tbsp. olive oil
- 800 ml vegetable broth
- 250 ml orange juice
- Tabasco
- Salt and pepper
- 1 unpeeled orange
- **250 g Emmi Gruyère cheese**
- 25 g nuts
- 2 eggs
- 4 slices bread, as selected
- 1 tbsp. thyme

Preparation:

1. Cut the leeks into thin slices.
2. Finely chop the onion and fry in oil. Add the leek and cook a few minutes.
3. Pour in the broth, simmer for about 10 minutes. Add the orange juice and a few drops of Tabasco, salt and pepper. Finely grate orange peel and add zest to the soup. Peel the orange and cut into four slices.
4. Finely grate the cheese and coarsely chop the walnuts. Beat the eggs and mix with cheese and nuts. Correct the seasoning.
5. Lightly toast the toasts by putting them in the oven at 220 degrees. Spread cheese mixture on toast and lay the slices of orange on top.
6. Broil in the oven until the cheese begins to melt. If possible, use the grill.
7. Heat the soup briefly, sprinkle with thyme. Serve the soup with cheese toasts. A real treat!