



## Pissaladiere

Recipe courtesy Laura Calder

<b>Prep Time:</b>	20 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	1 hr 20 min	Easy	8 first-course servings
<b>Cook Time:</b>	1 hr 0 min		



## Ingredients

- Dough
- 1 1/3 cups/185 g flour, plus more if needed
- 1 1/2 teaspoons dry yeast
- 1/3 cup/75 ml warm water
- 1 egg
- 3/4 teaspoon salt
- A grinding of pepper
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- Topping
- 1/4 cup/60 ml olive oil
- 1 1/2 pounds/675 g onions, thinly sliced
- 2 teaspoons herbes de Provence
- 1 bay leaf
- Salt and freshly ground black pepper
- 3 ounces/90 g anchovy fillets, rinsed and drained, then halved lengthwise
- 1 medium tomato, thinly sliced (optional)
- About 1/4 cup/25 g nicois olives, pitted

## Directions

To make the dough: Make a well in the flour. Sprinkle the yeast over the warm water and set aside until dissolved and slightly foamy, about 5 minutes. Beat the egg and salt into it, and pour into the well of the flour. Gradually mix with your fingers, drawing the flour in to make the dough. Knead until smooth and elastic, adding more flour, if needed. Cover and set in a warm place to double in bulk, about 1 hour.

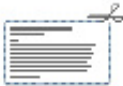
To prepare the topping: Heat the oil in a saute pan and add the onions, herbs, salt, and pepper. Cover, and cook, stirring occasionally, until very soft, about 30 minutes.

Heat the oven to 400 degrees F. When the dough is ready, punch it down and roll it out like pizza dough. Lay on a baking sheet. Top with the onions. Lay on the tomato slices in rows. Arrange a lattice of anchovies, and fill spaces with olives. Grind over pepper. Let sit 15 minutes for the dough to rise up again a bit. Bake until the crust is done, about 30 minutes.

Print Size:



8.5 x 11"



4 x 6"



3 x 5"

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