

Pissaladière with Goat Cheese

From: Texas Hill Country Cookbook: A Taste of Provence by Chef Scott Cohen and Marian Betancourt

Ingredients:

Sauce

½ cup Tapenade (store-bought is fine)
½ tsp Garlic oil
4 tsp Herbes de Provence

Pissaladière

2 packages of store-bought Croissant dough
4 Texas 1015 Onions, sliced and caramelized in a little olive oil and some salt
4 tbsp Goat cheese
24 Kalamata Olives, cut in halves

Garnish

1/3 cup of Grated Parmesan Cheese
Pinch of flat-leaf Parsley
Pinch of Herbes de Provence
Truffle oil

Sauce: Mix ingredients and set aside.

Preparation:

Preheat the oven to 400°F.

Slice and caramelize the onions.

Cut dough into eight 5" circles using a fluted pastry cutter.

Spread 1 tbsp of tapenade mixture over each circle, leaving thin borders around the edges.

Add a layer of onions next.

Break up the goat cheese and place over onions. Place olive halves on top of the cheese.

Bake on sheet pan at 400°F for 6 to 7 minutes until golden brown.

Cut cooked pizzas in 6 pieces and garnish with Parmesan cheese, parsley and Herbes de Provence.

Sprinkle lightly with truffle oil.