

Pissaladiere

(Provençal Onion Tart) - serves 12+

INGREDIENTS – CRUST

4 cups all purpose flour
1 tsp salt
6 tbsp olive oil
2 eggs
1 tsp finely grated lemon zest

INGREDIENTS – TOPPING

4 lbs onions, thinly sliced
2-4 tbsp olive oil
4-6 garlic cloves, finely chopped
12-16 anchovy fillets
4 tbsp black olives
4 tbsp salt-cured capers, rinsed and drained
2 tbsp chopped fresh thyme

METHOD

1. Work the flour, salt, olive oil, egg and lemon zest together by hand, adding about 4 tbsp of warm water to form a soft smooth ball of dough that leaves the sides of the bowl clean. Flatten the dough a little, cover with plastic wrap and set aside to rest for 30 minutes.
2. Meanwhile, prepare the topping. Fry the onions gently in the oil until they soften and gild – don't hurry the process or let them burn.
3. Preheat the oven to 425 degrees. Transfer the dough to a floured surface and divide into two. Roll it out to fit two large baking trays (about 10" square). Spread the dough with the onions and top with the garlic, anchovies, olives, capers and thyme.
4. Bake in the oven for 20-25 minutes, until the pastry is crisp and golden, and the edges have blistered brown.