

PISSALADIERE

(Nice-style onion, olive, and anchovy tart)

(The name of this dish is not a French version of “pizza.” Rather, the word comes from *pissala*, a kind of anchovy paste that traditionally was spread over the dough.)

Ingredients:

For the crust:

In the interest of time, rather than making our own bread dough, we'll use a frozen puff pastry sheet (thawed).

For the topping:

¼ cup EVO oil

4 lbs Red Onions, sliced thin (between ¼ and ⅛")

2 tsp mixed chopped fresh herbs (Thyme, Savory, Marjoram, Oregano and Rosemary)

20 Anchovy fillets

Salt

Pepper

½ cup pitted Nicoise or Kalamata Olives

Method:

Preheat the oven to 425° F.

Slice the onions.

Heat the olive oil in a wide, heavy-bottomed pan over medium heat.

Put in the onions and stir them with a wooden spoon. Cook them gently, stirring every few minutes, until they release liquid.

At this point (usually after about 10 minutes) you can turn up the heat to high to evaporate the liquid, but be careful not to let the onions burn.

When all the liquid has evaporated and the onions are completely soft (about 25 minutes more), remove from the heat.

Stir in the herbs.

Chop 8 of the anchovies into a paste, stir the paste into the onions, and season to taste with salt and pepper.

Rub a 12 x 18" sheet pan with olive oil, and lay a sheet of the puff pastry into the pan.

Press it into the pan with the tips of your fingers.

Scatter the onion mixture over the dough, leaving about ½" of dough exposed along the edges. Arrange the anchovies on top of the onions in a formal crisscross pattern.

Arrange or sprinkle the olives on top.

Slide the pan onto the bottom shelf of the oven.

Bake until the crust is golden brown around the edges - 25 to 30 minutes.

(Makes 8 light first course servings or 16 hors d'oeuvres)