



# Pissaladière

## INGREDIENTS

- 45ml olive oil
- 500g brown onions (halved and sliced thinly)
- Salt and freshly ground pepper, to taste
- 1 sheet puff pastry (cut into quarters)
- 8 anchovy fillets (Slivered)
- 8 pitted Kalamata olives (sliced)
- 2 sprigs of rosemary (finely chopped)



Serves: 4



Prep Time: 30 min



Cooking Time: 20 min

## METHOD

1. Preheat the oven at 200°C.
2. In a large fry pan over medium heat, add the olive oil, onions and season with salt & pepper. Cook until soft and just starting to caramelize (don't forget to stir while cooking).
3. In the meanwhile, dock puff pastry (fork holes into the base) and fold a border around all the edges (this will help hold the toppings on). Par bake in the oven for 12 minutes (this will stop the pastry from getting soggy).
4. Once the pastry is lightly browned, top with cooked onions, thinly sliced and anchovies and sliced olives. Sprinkle with finely chopped rosemary (however reserve a pinch of rosemary for later use) and return to the oven for a further 5 minutes or until the edges are golden brown.
5. Remove from the oven and sprinkle remaining rosemary over the top. Enjoy.

Tips: If using white anchovy fillets, place them over the onions once you pull the pissaladière out of the oven.



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