

La Pissaladière

WHAT IS LA PISSALADIÈRE?

La Pissaladière is a culinary specialty originating from Liguria, and very typical in southeastern France. It is often compared to pizza, and typically made with onions, anchovies, and black olives - but since I don't like anchovies, I updated this traditional recipe with my own flair: Tapenade paste is used as a base, and topped with a Provence-flavored onion mixture. This quick "French" pizza will impress your guests, and their tastebuds!

YOU WILL NEED

- 1 homemade or store-bought pizza dough
- 5/6 large yellow onions, chopped
- 5/6 garlic cloves, minced
- 1 store-bought (or homemade) Tapenade paste, used as pizza base
- 1 cup of Niçoise (or black) olives
- 4 to 5 fresh thyme leaves
- Salt and pepper
- Herbes de Provence
- 1 tablespoon of olive oil + extra for top drizzle

PROCEDURE

- In an oven-top large skillet, heat the olive oil over medium heat.
- Add the chopped onions, minced garlic; cover pan and cook, stirring occasionally, for 15 minutes.
- Reduce heat to medium-low, stir in salt, pepper, the Herbes de Provence and some freshly chopped thyme. Continue cooking for 10 minutes, stirring occasionally.
- Remove from heat when the onions have a lightly golden color and a soft texture. Set aside.
- Work your pizza dough and transfer it on a baking sheet or baking pan.
- Heat the oven to 400 degrees. Spread the tapenade paste at the base of the pizza dough, then add the cooked onion mixture.
- Top with olives and thyme branches. Season lightly with salt, pepper and additional Herbes de Provence and finish with a drizzle of olive oil.
- Bake the Pissaladière for 20 to 25 minutes, until the edges of the dough are golden brown.

La Pissaladière can be served warm, or at room temperature. You can also make it ahead of time, up to 4 hours before serving.

