



Pissaladiere de Nice

Onion and Anchovy Pizza

This is a specialty of Nice and the surrounding villages of Provence. On the Friday markets of Valbonne you can find the vendor selling slabs of this pizza for 1 euro right by the car park, a perfect location to get you before you get into the market.

Yield: 20 appetizer-size servings or
6 to 8 first course servings
Jelly roll pan (11x17-inches)

Pizza Dough:

1 tbsp	granulated sugar
1 tsp	dry yeast
1 cup	water (115°F)
1/4 cup	olive oil
3-1/4 cups	unbleached all-purpose flour
1 tsp	sea salt (fine)

1. In mixing bowl fitted with a metal blade (not dough hook). Stir together sugar, yeast and water. Let set for 10 minutes or until it starts to look bubbly. Stir in olive oil.
2. With mixer running on low, add flour one cup at a time and all of the salt, until the dough starts to pull away from the side of the bowl, and cleaning it. Knead with the help of the mixer for about 3-4 minutes. Place in an oiled bowl that is covered for 1-1/2 hrs or until doubled. Roll out onto the jellyroll pan. Set aside.

Onion Mixture:

3 lbs	yellow onions, thinly sliced
1/2 cup	water, room temperature
1/4 cup	olive oil
1 tsp	fresh thyme
to taste	salt and pepper
2-oz can	anchovy fillets, packed in oil
20	Nicoise olives
1/4 cup	parmesan cheese, grated

1. Cook the onions slowly in water and olive oil in a large covered frying pan, stirring frequently, until they are soft and tender, but not browned, about 1 hour.

2. When onions are tender, season with thyme, salt, pepper. Cool to room temperature. Spread over prepared crust. Arrange anchovies and olives over the onions. Sprinkle cheese and dribble with a little olive oil or the oil from the anchovies. .
3. Bake in a 425°F, until crust is golden brown, about 25-30 minutes. Cut into squares

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