



Pissaladière Niçoise

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The Pissaladière is a traditional sandwich from Nice, France. Rich and chewy focaccia dough holds slow cooked and rendered sweet caramelized onions, alongside salty briny anchovies and meaty black olives, for some of the best flavors of the Mediterranean in one dish. A take on my Grandmama's recipe.

Dough:

(Also can be made with store bough pizza dough or focaccia dough)

1 ½ teaspoon of yeast

½ cup warm water

1 teaspoon of sugar

1 egg

¼ cup olive oil

2 cups all-purpose flour

½ teaspoon of salt

In a large bowl, dissolve sugar in warm water. Sprinkle in yeast and let stand, until water become frothy, approximately ten minutes. Stir in egg and olive oil. Stir in flour and salt to form the dough.

Turn the dough onto a well-floured surface and knead until the dough is elastic.

Shape into a ball, cover, and let rest in a warm place until the dough has doubled in size, 1 ½ to 2 hours.

Topping:

2 onions, thinly slices (the L'Itoi Onion would be great here)

2 cloves of garlic, minced

1 sprig of fresh lemon thyme

4 tablespoons of olive oil + 1 tablespoon of olive oil

½ cup of black olives, pitted and sliced

2 oz container of anchovy fillets

In a pan, sauté the onion with four tablespoons of olive oil and thyme, at a low heat for forty minutes, until the onions are caramelized and reduced. Five minutes before you finish cooking the onions, add the garlic to the pan and cook. Remove the thyme.

Preheat your oven to 400 degrees Fahrenheit.

Once the dough has risen, punch the dough down and roll into a twelve inch circle. Place the dough on a cookie sheet and let rest for fifteen minutes.

Brush the dough with one tablespoon of olive oil. Top the dough with the onion mixture, leaving a border. Bake for twenty minutes or until the crust is golden brown. Watch to ensure that the onions do not burn. Cover the onions with aluminum foil if they should start burning. Top with olives and anchovies once removed from the oven. Enjoy!



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