



RECIPE FOR

PISSALADIÈRE

(CAMELIZED ONION TART)

4 people | 1 HOUR | LEVEL 1



PREPARATION

- Peel and slice the onions.
- Heat the olive oil and add the onions, sweating them until soft but not browned over low heat.
- Separate the anchovy fillets and let soak in cold water.
- Stir the sugar into the onions and top the pizza crust with them.
- Blot the anchovies dry and arrange on top of the onions. Decorate with the olives.
- Bake for 30 minutes at 220°C.

Shopping list

INGREDIENTS

.....
1 pizza crust
1 kg onions
12 anchovies packed in salt
4 Tbsp olive oil
60 g black olives
1 Tbsp sugar
Pepper

Les Jamelles

www.les-jamelles.com

