

PISSALADIÈRE PROVENÇALE

French Onion & Anchovy Tart

Prep Time: 25 minutes

Cook Time: 35 minutes

Yield: 6-8 servings

Source: The Gilded Table – August Edition



Recipe Description

A beloved specialty from Nice, the Pissaladière is a golden tart layered with slow-simmered onions, briny anchovies, and plump black olives. Served warm or at room temperature, it's a perfect blend of rustic Provençal charm and seaside elegance.

Ingredients

For the crust:

- 1 ¼ cups all-purpose flour
- 1 tsp fine sea salt
- 8 tbsp cold unsalted butter, cubed
- 3–4 tbsp ice water

For the topping:

- 3 tbsp olive oil
- 2 lbs yellow onions, thinly sliced
- 2 cloves garlic, minced
- 1 tsp fresh thyme leaves (or ½ tsp dried)
- 1 bay leaf
- ¼ tsp freshly ground black pepper
- ¼ tsp fine sea salt (optional — anchovies will add salt)
- 12–14 oil-packed anchovy fillets, drained
- 15–18 Niçoise olives, pitted



Inveniam viam aut faciam.

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Directions

1. **Prepare the crust:** In a large bowl, whisk flour and salt. Cut in butter until mixture resembles coarse crumbs. Add ice water 1 tbsp at a time, mixing just until dough comes together. Form into a disk, wrap, and chill 30 minutes.
2. **Cook the onions:** In a large skillet over medium-low heat, warm olive oil. Add onions, garlic, thyme, bay leaf, pepper, and optional salt. Cook slowly, stirring often, until onions are soft and golden but not browned — about 25–30 minutes. Discard bay leaf.
3. **Assemble:** Preheat oven to 400°F (200°C). Roll dough to fit a 10–11 inch tart pan (or baking sheet). Transfer dough, trim edges, and prick with a fork. Spread onion mixture evenly over crust. Arrange anchovy fillets in a crisscross lattice pattern. Scatter olives in between.
4. **Bake:** Bake 20–25 minutes, or until crust is golden and crisp.
5. **Serve:** Cool slightly before slicing. Serve warm or at room temperature.



Notes

- For a lighter version, you can use puff pastry instead of homemade crust.
- Traditional Pissaladière uses pissalat, an anchovy purée — anchovy fillets are the more accessible substitute.
- Delicious alongside a crisp Provençal rosé. 🌿



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