

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



## Directions

- 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.
- 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.
- 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.
- Bake:** Bake 20–25 minutes, or until crust is golden and crisp.
- 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. 