



PIZZA PISSALADIÈRE (OLIVES, ONIONS AND ANCHOVIES)

A rosé with a full flavour that combines well with the flavour of the olives and anchovies of the Pissaladière.



Serves 6 people



Cooking time: 1 hour prep, 20 minutes in the oven

INGREDIENTS

- 3 ¼ cups (400 g) whole wheat flour
- 2 ¼ tsp (7 g) dried yeast
- 1 Tbsp olive oil
- Salt
- 1.5 cups (375 ml) water

Wine suggestion: **Grenache**

PREPARATION

Mix 3 ¼ cups (400 g) whole wheat flour with 2 ¼ tsp (7 g) dried yeast, 1 Tbsp olive oil, a pinch of salt and 1.5 cups (375 ml) room-temperature water.

Form into a supple dough and let rise at least 1 hour in a warm place.

Clean 2 lbs (1 kg) of onions and slice into rings. Add onion rings with 2 cloves cleaned and finely chopped garlic and 1 Tbsp olive oil to a frying pan and cook over low temperature until soft and lightly coloured.

Once risen, place dough on baking paper and roll into an even rectangle. Spread onion mixture over, and top with approx. 20 anchovy fillets and 8–10 black olives. Sprinkle fresh thyme and brush olive oil over dough edges.

Bake the Pissaladière on the baking paper in an oven preheated to 390 °F (200 °C) 15–20 minutes.