



Provençal Onion Tart (Pissaladiere)

Serves 2

200g puff pastry

500g onions

1 tbsp olive oil

1 small clove garlic, chopped

1 tsp chopped thyme

3 tsp chopped parsley

Pinch of sugar

½ tin anchovy fillets

Black olives

1. Set the oven to 200C/400F/Gas6
2. Roll the pastry out to approx. 15 x 25cm, neaten the edges with a knife and place on a baking sheet. Score a 1 cm border around the edge, make sure you cut into the corners and don't go all the way through the pastry.
3. Carefully score a criss-cross pattern over the middle of the pastry, lightly brush the edge with milk and bake in the oven until the pastry is risen and golden.
4. Thinly slice the onions, heat the olive oil in a heavy based pan and gently fry for about 20 mins, or until the onions are soft and beginning to colour.
5. Stir through the chopped garlic, thyme and parsley, add a pinch of sugar, stir well and remove from the heat.
6. Spread the onions over the cooked pastry base, slice each anchovy in half lengthways and arrange in a lattice pattern over the onions. Place a whole or half olive in the centre of each diamond shape.
7. Turn the oven down to 180C/350/Gas4 and bake the tart for another 15 mins to allow the flavours to mingle.

