

Julia Child's Pissaladière Recipe
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Preparation Time: 10 minutes

Cooking Time: 1 hour

Total Time: 1 hour and 10 minutes

Servings: At least 10 servings

Pissaladière is a famous savory. It is a Provençal onion tart layered with anchovies, olives, and herbs. It is recommended to cut Pissaladière into rectangular pieces before serving. It works as a perfect appetizer. While cooking the onions, be very gentle and careful. Even if you burn a tiny bit of onion, it will give an unappealing bitter flavor to the entire dish.

(My notes – I found the dish to taste better at room temperature as opposed to warm. Also the anchovy fillets were much better when minced and applied sparingly. If taking somewhere, the little individual tiny muffin sizes were much easier to serve)

Ingredients:

Butter: 2 tablespoons

Raw Sugar (demerara sugar): 2 teaspoons

Yellow onions: 6 (make sure they are properly chopped)

Black pepper: ¼ teaspoon

Salt: ¼ teaspoon

Balsamic vinegar: 2 teaspoons

Dried thyme: ½ teaspoon

Black olives in oil: 20 (drain them before using)

Puff pastry: 1 sheet (thawed)

Anchovy fillets: 20

Fresh thyme: 2 teaspoons (properly chopped)

Olive oil: 2 teaspoons

Directions:

- Preheat your oven precisely to 350 degrees.
 - Take a large skillet and put some butter into it. Melt the butter on medium heat.
 - Add the demerara sugar and onions to the butter and sauté. Don't forget to frequently stir the mixture. Cook until the onions start to turn golden and become tender.
 - Sprinkle some pepper, salt and thyme into the pan. Stir the mixture thoroughly.
 - Get the pan off and put it in your preheated oven. Let the mixture cook for about 20 to 30 minutes. Make sure that you stir it occasionally. Let it cook in the oven until the onions are very soft, wilted and turn medium golden throughout.
 - Add some vinegar to the mixture during the very last minutes of cooking.
 - Take the pan out of the oven and set the onions aside and cool down to room temperature.
- Raise the temperature of your oven to 425 Fahrenheit.
 - Take a 12 inch by 15 inch baking sheet and press the thawed, softened pastry into a rectangular shape. Slowly build it up around the corners.
 - Spread the cooked onion over it. Leave about one inch of the pastry dough uncovered around the corners.
 - Arrange olives and anchovy filets on the Pissaladière.
 - Let it bake for about 15 to 25 minutes in the preheated oven. The pastry should be puffed up, crisped and turned golden when you take it out of the oven.
 - Take it out and sprinkle some fresh thyme and olive oil across the tart's surface.
 - Cut it into rectangular shaped pieces
 - Can be served room temperature or warm, according to your guest's preference.