



## Pissaladiere

*(French Onion Pizza)*

By Chef Jennifer B. Keller *(from the Keller Family)*

### ***For the dough:***

#### **Ingredients:**

We recommend buying frozen puff pastry or readymade pie dough! It is summer – you can skip part of the hard work!

Lightly oil two nonstick 12-to-14 inch round pizza pans and set aside. Sprinkle flour over your clean, flat work surface or, for a crust with a crunchy exterior, dust with cornmeal. Using a rolling pin, roll out the dough to fit your pans and raise the entire edge of the crust with your thumbs to create a rim. Preheat oven to 425°F.

### ***For the topping:***

#### **Ingredients:**

6 tablespoons Extra Virgin Keller Estate Olive Oil  
8 cloves garlic, minced  
1 Bay leaf  
2 ½ tablespoons dried thyme  
8 large onions, halved and thinly sliced  
2 teaspoons salt  
1 teaspoon freshly ground pepper  
2 tins (6 ounces each) olive oil-packed anchovy fillets, drained (optional)  
20 to 30 Niçoise or Kalamata Olives



In a large skillet or sauté pan, heat the olive oil over medium heat. Add the garlic, bay leaf and thyme and stir for 30 seconds. Add the onions, separating the slices with a wooden spoon and stirring so that they are evenly coated with the oil, garlic and thyme. Add the salt and pepper and stir well. Reduce the heat to low and cook, stirring every 5 minutes until the onions are very soft and fairly translucent, about 20 minutes.

Spread the cooked onions evenly over the prepared crusts. If using anchovy fillets, arrange them on top in a diamond pattern. Dot with the olives. Bake until the rims of the crusts are golden brown, 12 to 15 minutes. Serve hot, warm or at room temperature and with a glass of our Rosé!

