

# Pissaladière

## Ingredients

- 3 Tbsp olive oil + more for greasing
- 4 cups thinly sliced onions
- 2 garlic cloves, minced
- 1 2-oz can anchovy fillets
- 1/2 cup milk
- 1 tsp dried thyme
- salt & pepper to taste
- oil for greasing
- flour for dusting
- 1 1lb pizza dough
- 1/2 cup pitted Niçoise olives

## Directions

Heat olive oil in a skillet over medium heat. Add the sliced onions and sauté, stirring occasionally, until golden brown, about 20 minutes. Reduce heat to low and continue cooking, stirring frequently, until the onions have a deep caramel color, about 20 more minutes.

Meanwhile, rinse the anchovies. Using an electric blender or a mortar and pestle, mash them into a paste. Add the milk and dried thyme and blend into a paste. Season with salt and pepper to taste.

Preheat oven to 450°F. Grease a pizza pan or baking sheet with olive oil. Flour a working surface.

Roll out the pizza dough on the working surface. Transfer it to the prepared pan.

Spread the onions evenly on the pizza dough. Drizzle the anchovies mixture on top of the onions. Decorate with the olives.

Bake until the crust is golden brown and the filling is bubbly, about 20 minutes.