

Koterba's Kitchen

Pissaladière

Since we are in the season for a lot of gatherings I thought I would give you a very tasty recipe for this finger food.

Pissaladière is a savory, Provençal onion tart layered with olives, anchovies, and herbs. Serve it cut into little rectangles for a fabulous appetizer.

Cook's note: Be very careful to cook the onions gently. One bit of burned onion will give the whole recipe a bitter flavor.

Ingredients:

- 6 olive oil
- 2-2 ½ pounds yellow onions, sliced thin
- ¼ teaspoon black pepper
- ½ teaspoon dried thyme
- 2 teaspoons balsamic vinegar
- 2 tablespoons anchovy paste
- 2 teaspoons chopped fresh thyme
- 2 sheet puff pastry, thawed
- 64 narrow strips of roasted yellow and red pepper.
- 32 black olives in oil, drained
- wash of 1 egg yolk and 1 tablespoon of cold water.



Preparation:

Preheat oven to 350 degrees. Add olive oil to a large skillet over medium heat. Add the onions and sauté, stirring frequently, until the onions become tender and start to turn golden. Sprinkle with salt, pepper, and thyme. Stir the mixture and transfer the skillet to the preheated oven. Cook for 20-30 minutes, stirring occasionally, until the onions are wilted, very soft, and are a medium gold throughout.

Add the vinegar and anchovy paste during the last 5 minutes of cooking. Remove from the onions from the oven and set them aside while preparing the pastry for the pissaladiere.

(Pissaladière Continued)

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Raise the oven temperature to 425F.

Lay out the pastry sheet after they have thawed and cut them into 4 pieces about 3"x9". Spread out the onion confit on the pastry leaving a ¼" strip around the outside. Arrange the pepper strips crisscrossing the tart and space the olives along it as well. Brush the outside with the egg wash. Bake it for 15 to 25 minutes, until the pastry has puffed up, turned golden, and crisped. Let cool on a wire rack.

When I am doing this I put the pastry sections on 2 parchment covered baking sheets before I put on the toppings etc. That way you can bake cool and cut everything without moving it. Keep one pan cool while you bake the other.

Remove the pissaladière from the oven and slice it into pieces. It can be served very warm or at room temperature.

You can make this a day ahead of time and reheat @ 350 for 5 minutes.

Alternate topping:

This can be used rather than the onion confit.

Mushroom Purée

Makes about 1 1/4 cup

1 pound mushroom caps or stems cleaned and sliced

1/4 pound shallots peeled and sliced

6 Tablespoons unsalted butter

1 ½ tsp. kosher salt

½ tsp freshly ground black pepper

¼ cup finely chopped flat leaf parsley.

Melt butter in a large skillet over medium heat. When it is foaming add shallots and cook until translucent, about 5 minutes. Add mushrooms, sprinkle with salt and pepper, and cook stirring occasionally until mushrooms give up their liquid, about 6 minutes. Keep stirring until the liquid is boiled off. This could take between 5 to 10 minutes, depending on the size of the mushroom and the size of the pan. Reduce heat to low, stir in the parsley and keep cooking until the mushrooms just start to brown and no trace of liquid remains about another 5 minutes. Turn out the mixture and cool.

Can be refrigerated (covered) for up to one week or frozen for longer..

