

Pissaladière

Makes 18 squares:

Ingredients

4 pounds Spanish onions
2 tablespoons unsalted butter
1 tablespoon olive oil
2 sprigs rosemary
2 sprigs thyme
kosher salt and freshly ground black pepper

Oven Roasted Grape Tomatoes:

1 pint grape or cherry tomatoes
extra virgin olive oil
1 tablespoon finely chopped thyme leaves
sea salt

Pastry:

1 17 ounce package frozen puff pastry
flour
1 egg, beaten
1 teaspoon water

Topping:

3 ounce can of anchovy fillets, drained
oven roasted grape tomatoes (see above)
1/4 cup nicoise olives
1 tablespoon thyme leaves
freshly cracked black pepper

Preparation

Slice Spanish onions: cut in half lengthwise from root to stem and peel away skin.
Place cut side down and thinly slice.

In a large skillet, melt butter and olive oil over medium heat.
Add sliced onions, rosemary and thyme sprigs to the pan.
Cook until softened, stirring often.
Season with kosher salt and freshly ground black pepper.
Continue to cook, stirring until onions are golden, about 20 to 30 minutes.

Preheat oven to 350 degrees.

Rinse and drain a pint of grape or cherry tomatoes.

Halve tomatoes lengthwise and lay out, cut side up, on a parchment lined baking sheet.

Drizzle cut tomatoes with olive oil, sea salt, and finely chopped thyme leaves.

Place in the oven and bake for 30 minutes, until the tomatoes are cooked and slightly dried.

Remove and place on a rack to cool; turn oven up to 400 degrees.

Take pastry out of freezer and let thaw for at least an hour, until pliable but still cool.

On a well floured surface, roll out one sheet of the thawed pastry to measure an 11 by 10 inch rectangle.

Place pastry on a baking sheet.

Make a wash by whisking the egg with a teaspoon of water.

Use a pastry brush to apply a border of egg wash around the edge of the pastry.

Fold up the edges to make a rim all around, mitering the corners as necessary.

Repeat with the second puff pastry.

Refrigerate both pastries for 30 minutes.

Slice anchovies in half lengthwise.

Pit olives: use side of a chef's knife to gently smash olives so that pits are easily removed.

Evenly divide cooked onions between two pastry shells.

Arrange the anchovy slices decoratively on top of onions, then add pitted olives and roasted tomatoes.

Sprinkle all with thyme leaves and crack fresh black pepper on top.

Place two baking sheets in upper third of oven and bake for 15 to 20 minutes.

Rotate pans once midway, until the tarts are puffed and golden.

Remove from oven, cool and, using a large spatula, gently ease the tart from the bottom of the pan.

Cut the tarts into squares and serve at room temperature.

These can be made a day in advance and kept at room temperature, reheating before serving, if you like.

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