

🍷 Pissaladière (caramelized onion tart) 🍷



1 hour | 6 servings

Shopping List

- 1 pizza crust
- 2.2 lb onions
- 12 anchovies packed in salt
- 4 Tbsp olive oil
- 2 oz black olives
- 1 Tbsp sugar
- Pepper

Les Jamelles
Merlot

Preparation

Peel and slice the onions. Heat the olive oil and add the onions, sweating them until soft but not browned over low heat. Separate the anchovy fillets and let soak in cold water. Stir the sugar into the onions and top the pizza crust with them. Blot the anchovies dry and arrange on top of the onions. Decorate with the olives. Bake for 30 minutes at 220°C.



GRAPEJUICE GROUP
WINE IMPORTER

www.grapejuicegroup.com

↕ — A recipe for you and one to share!

🍷 Pissaladière (caramelized onion tart) 🍷



1 hour | 6 servings

Shopping List

- 1 pizza crust
- 2.2 lb onions
- 12 anchovies packed in salt
- 4 Tbsp olive oil
- 2 oz black olives
- 1 Tbsp sugar
- Pepper

Les Jamelles
Merlot

Preparation

Peel and slice the onions. Heat the olive oil and add the onions, sweating them until soft but not browned over low heat. Separate the anchovy fillets and let soak in cold water. Stir the sugar into the onions and top the pizza crust with them. Blot the anchovies dry and arrange on top of the onions. Decorate with the olives. Bake for 30 minutes at 220°C.



GRAPEJUICE GROUP
WINE IMPORTER

www.grapejuicegroup.com