*Salut!* Recipe of the Month – June 2015

**Pissaladière**



Last month, at the close of the *Franco Flamenco* function that featured French novelist David Fauquemberg, we sampled *sangria* and *tapas*, including slices of *Pissaladière*, a pop-ular Mediterranean dish that features anchovies and olives. I make mine with a scone base but a pastry one is equally delicious (*Serves 4-6)*

For the scone base, you will need:

*8 oz self raising flour, sifted (225 gms)*

*1½ oz butter at room temperature (40 gms)*

*¼ pint milk (150 mls)*

*1½ tablespoons caster sugar*

*1 teaspoon of dried, mixed herbs*

*A pinch of salt*

*A little extra flour*

For the topping you will need:

*1 tablespoon olive oil*

*2 large onions, sliced*

*1 510 gm jar of tomato pasta sauce or passata*

*1 clove garlic*

*1 jar of anchovies*

*16 black olives, halved and pitted*

*Two handfuls of pizza cheese (mozzarella mixture)*

The method:

*Pre-heat the oven to 220 degrees C.*

*Slice the onions and garlic and gently fry them in a little olive oil until soft. Add the tomato mixture and keep it warm. Split the anchovies in half lengthwise halve and pit the olives and keep them for decoration. Meanwhile, sift the flour into a bowl and rub the butter into it rapidly using your fingertips. Next, stir in the sugar, herbs and salt, then take a knife and use it to mix in the milk little by little. Flour your hands a little and knead the mixture into a soft dough, adding a drop more milk if it still feels too dry. Turn the dough out onto a floured board and roll it out to about 2cms thick. Place it in a greased baking tray – round or rectangular – and, using your fingers and knuckles, gently press it into the sides leaving a slightly raised edge all round. Pop it in the overn to bake for about five minutes. Take the baking tray out of the oven and spread the onion, garlic and tomato mixture over the scone base. Arrange the anchovies in a diamond lattice pattern on top, putting half a pitted olive in each diamond. Sprinkle the cheese over the top and return the tray to the oven for about ten minutes or until the cheese is melted and the scone/ pastry nice and crisp. This tastes equally nice hot or cold. Bon appétit!*