

Pissaladiere on Sasasunakku.com

I've taken some liberties with this, but I served it to a Frenchman and he seemed to approve.

1 sheet of puff pastry  
6 medium onions  
6 tablespoons olive oil  
A jar of anchovies  
About 6 Kalamata olives  
A beaten egg mixed with a tablespoon of water

Slice the onions as thinly as possible. To avoid tears, I put them in the freezer for about half an hour first.

Heat a frypan over medium heat and add the olive oil.

Add the onions and leave to fry for about 10 minutes without stirring unless they start to burn, in which case, turn it down a little.

When the bottom is dark golden brown, stir the onions, lower heat to medium low and cover.

Cook for 15 minutes or until jammy.

Meanwhile, pit and slice the olives.

Meanwhile, roll out the pastry to a rectangle of about 25 x 35 cm (if in a block) or if it is pre-rolled, onto a sheet of baking paper and then a baking tray.

Gently score a rectangle 1 cm smaller than the size of the pastry and arrange the onion jam inside.

Criss-cross the anchovies diagonally across the onions and dot an olive in each diamond.

Brush the border lightly with egg wash and bake until the sides and the bottom are golden (this is important - have a look underneath with a fish slice or something or it won't be crisp).

Serve with a green salad.