

# Spelt pissaladière with puff pastry

Takes 1 hour 45 minute, serves 8 and uses a large frying pan our saute pan with lid, plus an optional pizza stone.

## INGREDIENTS

3 tablespoons olive oil

1kg white onions

1 teaspoon salt

1 teaspoon sugar

1/2 teaspoon dried thyme

250g spelt rough puff (half of my recipe from lepetitoeuf.com)

12 anchovy fillets (tins vary in content, some have 8-9, some have 12-13)

6 Kalamata olives, pitted and halved

## DIRECTIONS

Peel the onions, cut them into 4, then slice these wedges

Heat your frying pan over a medium heat, then add the oil. Put the onions in the pan, along with the salt and sugar, then place the lid on the pan. Cook for 10-15 minutes, stirring occasionally. Make sure the onions do not brown at all, they should be turning soft and silky. If they do brown, turn the heat down a bit.

Remove the lid, then add the thyme to the pan, and keep cooking for about 45 minutes longer. Stir every few minutes, making sure they don't burn. Over time, the onions should shrink and slowly turn darker and darker. It's a long, slow process, I try to do it when I'm also making another dish. When they are finished, leave aside to cool for at least 15 minutes.

Pre heat the oven to gas mark 5, 375°F, 191°C, 171°C fan. I use a pizza stone for cooking spelt rough puff, it helps the base cook all the way through.

Roll out your spelt rough puff pastry to a piece about the size of an A4 piece of paper and place it on a sheet of greaseproof paper. Spread the onions out across it, then arrange the anchovies in a diagonal, criss-cross pattern on the top. Dot the gaps with pieces of olive.

Place in the oven, either on a baking sheet or pizza stone for 25-30 minutes, it should be nicely golden on the edges. Remove from the oven and consume.

