

Pisaladierre

<p>Ingredients</p> <ul style="list-style-type: none">• 5- 7 large red (or brown) onions• small black olives (halved and pitted)• 5-10 anchovies• <i>herbs de provence</i>• olive oil• pastry/pizza base	<p>Equipment</p> <p>Large frypan Flan or tart tray</p>
<p>What to do</p> <ol style="list-style-type: none">1. Slice all onions and caramelise in a fry pan, gently with olive oil.2. Once caramelised put into a pastry that has been placed in a flan/tart tray.3. Place anchovies on top in a decorative pattern (like a star).4. Place olives around as well.5. Sprinkle with <i>herbs de provence</i>.6. Cook in the oven at 180 degrees for around 15 minutes. Keep your eye on it, so the pastry does not burn.7. Serve warm.	