

Niçoise pissaladière and mix herbs salade.

Recipe for 4 persons

Description

Typical salty french pie made with onions, anchovy and olives, serve with a mix green full of herbs.

Ingredients

For the pissaladière

- 600 Gr Pizza dough
- 100 Ml Olive oil
- 4 Clove(s) Garlic
- 8 Sprig(s) Thyme
- 4 Unit(s) White onion
- 12 Unit(s) Anchovy fillet
- 150 Gr Pitted kalamata olives
- 1 Unit(s) Red pepper
- 2 Unit(s) Tomato

- Salt and pepper

For the salad

- 4 Handful(s) Mixed greens
- 6 Sprig(s) Chives
- 6 Sprig(s) Parsley
- 3 Sprig(s) Basil
- 30 Ml White balsamic vinegar
- 45 Ml Olive oil

- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **450 F°**

For the preparations

Chop the garlic and the tyme.Mince the onions and the pepper.Slice the tomatoes.Ciselez the chive and the basil, chop the parsley.

For the pissaladière

In the mixer, put 8 anchovy, 100g of olives with black pepper and olive ol, to realize a tapenade.In a pan with olive ol, sweat the onions with the garlic and the tyme, until tender and lightly caramelized.Spreed the dough on a baking tray, put the tapenade on the top with the onions, brush the borders with olive ol. Finish with the rest of the anchovy, the rest of the olives, the tomatoes and the peppers.Cook it in the oven 20 to 30 minutes.

For the salad

In a bowl, mix the salad with the herbs, top it with the vinegar and the olive ol, season it.

For the plating

Cut the pissaladière in 4 pièces and serve it with the salad.

Bon appétit!