

## Pissaladière

Serves 4-8

This dish is commonly found along the Mediterranean villages of Provence; it is a French version of Italian pizza without the mozzarella (or any) cheese.

Traditionally, it is made with a zesty tomato puree and characteristic anchovies arranged in a lattice pattern, with a niçoise olive in the middle of each diamond. It is displayed in the windows of the village Patisseries, cut in large squares, and is enjoyed room temperature—French fast food!-- or warmed slightly.

We find the dish extremely versatile—just like pizza has become. The dough is very silky, and richer than its Italian counterpart. Below we use the dough as a foundation for our one of our favorite pizza toppings. Feel free to experiment with your own favorites as well!

### Ali Barker

#### Ingredients:

3 ounces lukewarm water

1 ¼ -ounce package of dry yeast

1 1/3 cup (7 ounces) flour

1 egg

pinch salt

3 tablespoons olive oil, used in 1 tablespoon increments

1 small onion, minced

1 clove garlic, minced

Red pepper flakes to taste

Salt to taste

1 pound spinach, stems removed

4 ounces fresh mozzarella, sliced thin

2 ounces niçoise or oil-cured olives, pitted

#### Procedure:

Make the dough:

1. Proof the yeast by sprinkling it over the warm water in a bowl until dissolved and foamy.
2. Place the flour in the bowl of a stand mixer fitted with the dough hook. With the motor running on low speed, slowly add the proofed yeast to the flour.
3. Whisk the egg with a pinch of salt, and add this to the flour.
4. Knead the dough on medium speed until smooth and elastic, about 5 minutes, working in a bit more flour if the dough remains sticky. Gather the dough into a smooth ball.
5. Transfer to an oiled bowl, turning to coat the ball evenly with oil.

6. Cover bowl with a damp cloth and leave it in a warm place until doubled in bulk, about 1 hour.

Make the topping:

1. In a sauté pan over medium low heat, add 1 tablespoon of the olive oil. Add the minced onion and garlic and sweat, over medium low heat, until translucent.
2. Add salt, up to 1 tablespoon more oil, and turn heat up. Before onions or garlic take on any color, add the greens, turning in the pan to wilt evenly. Drain in a colander.

Assemble the pizza:

Preheat oven to 375°F.

1. Roll out the dough. Place on a large lightly oiled pizza pan, pizza stone, or rectangular sheet pan (the traditional pissaladiere pan).
2. Drizzle a bit of olive oil onto the crust. Distribute the greens around the crust, top with slices of mozzarella cheese, distribute olives, and sprinkle with hot pepper flakes to taste.
3. Bake until cheese is melted and crust is golden brown, about 25-30 minutes.