



**Miele**

# Pissaladière

By Shannon Bennett

**1 hour**

Preparation time

**4 hours**

Cooking time

**4 servings**

Serves

## INGREDIENTS

400 g puff pastry, rolled to  
15 cm x 25 cm, 5 mm thick  
150 g tomato fondue  
150 g caramelised onion  
1 can Ortiz anchovies,  
drained  
30 Kalamata olives, pitted,  
halved  
1 red capsicum, roasted,  
peeled and thinly sliced 5  
cm lengths

### Tomato Fondue

2.5 kg Roma tomatoes, cut  
in half and seeds discarded  
5 garlic cloves  
1 tablespoon tomato paste  
5 shallots, peeled and  
thinly sliced  
½ teaspoon sea salt  
3 sprigs thyme  
1 bay leaf  
75 ml olive oil

### Caramelised Onions

1.5 kg brown onions, finely  
sliced  
60 g duck fat  
1 bulb garlic, roasted,  
mashed  
Sea Salt and pepper to  
taste

### To Serve

10 baby basil shoots

## METHOD

### Tomato Fondue

1. Pre-heat oven on Fan Plus at 180°C.
2. Place tomatoes, garlic and tomato paste in the large bowl of a food processor. Process to a puree and season with salt to taste.
3. Spread the tomato mixture into a baking paper lined universal tray and top with the shallots, thyme and bay leaf. Cover with another sheet of baking paper, place in the oven on shelf position 3 and cook for 3½ hours, or until most of the moisture has evaporated.
4. Remove tomato mixture from the oven and pass through a fine sieve.
5. Set fondue aside until required.

### Caramelised Onions

1. Heat the duck fat in a large frying over medium heat, Induction setting 5, until melted.
2. Add onions and increase the heat to medium, Induction setting 6 and cook, covered for 10-15 minutes. Remove the lid and continue to cook until the onion is soft and has no bite when tasted, approximately 1 hour.
3. Add the roasted garlic paste and cook for a further 2 minutes, then set aside to cool.
4. Pre-heat oven on Intensive Bake at 190°C.
5. Place puff pastry on a baking tray, dock with the tine of a fork all over to prevent the puff rising too much. Place on shelf position 1 and cook for 14 minutes or until cooked through. Remove the cooked pastry from the oven, leave the oven on to cook the Pissaladiere.
6. Place a baking tray on top of the cooked pastry to press flat. Cool the cooked pastry to room temperature before topping with tomato fondue.
7. Spread 150 g tomato fondue over the cooked pastry, scatter the tomato with 150 g caramelised onions.
8. Arrange the capsicum slices and anchovies (split down the middle if large) in a diamond pattern. Fill each diamond with half an olive.

### To Serve

1. Return to the oven and cook for a further 5 minutes to warm through. Garnish with baby basil and serve immediately.

### Note

- Leftover tomato fondue may be frozen for later use.
- Turkish bread, split in half lengthways, may replace the pastry. Cook as per pastry instructions.