



FROM THE JPB CULINARY LABS

ASHEVILLE, NC

# EASY PANTRY PISSALADIÈRE WITH DOMAINE PRAL BEAUJOLAIS BLANC



## INGREDIENTS:

- 16 oz. frozen pizza dough
- 2 oz. tin of flat anchovies
- 1/2 c. black and green pitted olives
- 1 cup onion jam



Place frozen pizza dough in an oiled bowl, cover and refrigerate 8 hours or until just thawed through. Cut into 2 pieces, 8 oz. each. Wrap each piece loosely in plastic wrap and allow to rest on a cutting board for about 20 minutes before beginning shaping. You can stretch your dough to fit a small 9x7 pan or hand shape on a piece of parchment into a similar sized rectangle.

Coat the dough generously with the onion jam. Decorate to your own liking with a lattice of anchovies and pitted olives. Sprinkle with thyme leaves and bake in a 425 F preheated oven until crisp and golden on the bottom (about 20-25 minutes). Yields 2, 9x7 pastries.

### Onion Jam

- 3 lbs. yellow onions
- 1 lb. shallots
- 2 tsp. cane sugar
- 6 sprigs of thyme
- 2 Tab. salted butter
- 1 Tab. olive oil
- 1 Tab. balsamic vinegar
- Salt and pepper to taste



Melt butter and olive oil in a heavy-bottomed French oven on medium heat. Slice onions and shallots on a mandolin (or as fast as you can by hand!) and add to the hot pan, sprinkling the sugar and layering the sprigs of thyme between the onions. Cook on medium heat, stirring occasionally, until lightly browned (about 10-15 minutes). Place the French oven in a 350 F preheated oven to continue caramelizing the onions until sweet and dark brown, stirring every 15 minutes until done. Remove from the oven and add the balsamic vinegar. Yields about 2 cups.