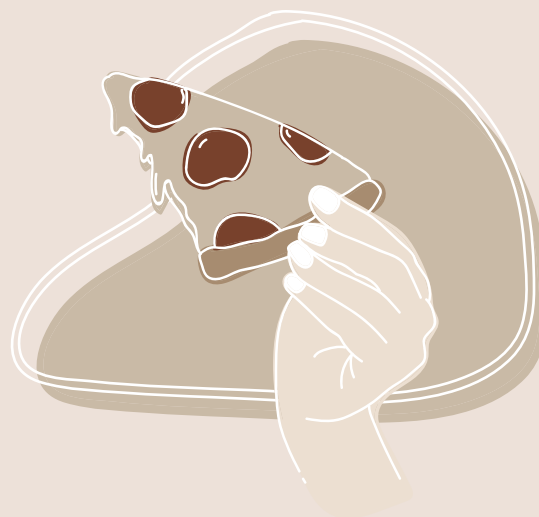


# Pissaladiere

serves 6

## ingredients



### Base

2 cups all-purpose flour  
1 tsp baking powder  
1 tsp salt  
1/3 cup rice bran oil  
(or another light-flavoured oil)  
2/3 cup milk

### To serve

1/2 cup pine nuts, roasted  
Herbs (I used fried sage and chives)

### Topping

1/2 cup pizza sauce (substitute with tomato passata or paste with added herbs and seasoning)  
3 large red onions, peeled, cut in half and sliced thickly (substitute with brown onions)  
1 tbsp cooking oil  
1 tbsp balsamic vinegar  
2 tsp brown sugar (optional)  
4 sausages, meat squeezed into meatballs  
6-8 cherry tomatoes  
1 cup cheese (Colby, cheddar or whatever you have on-hand)  
1/2 cup feta cheese (I used Zany Zeus' chilli feta)

## method

1. Preheat oven to 200°. Line a large flat baking tray with baking paper.
2. In a large bowl, sift in the flour and baking powder. Add salt. Combine oil and milk and then pour into dry ingredients.
3. Mix together with a butter knife. Once the dough starts to take shape, bring together with your hands. Roll into a ball, wrap in gladwrap and chill for 10 minutes.
4. Add the oil to a medium fry pan and sauté the onions, vinegar and sugar over a low to medium heat until caramelised. Set aside.
5. In the same pan, add the balls of sausage meat and sauté for 5-10 minutes. Set aside.
6. On a floured surface, roll out the pastry until it is approx. 300 x 200mm. Slightly roll up the sides to form a raised border.
7. Spread the tomato sauce generously on the base and add your remaining toppings.
8. Bake at 200° for 30 - 40 minutes, until the base is golden.
9. Top with herbs, pine nuts and devour!