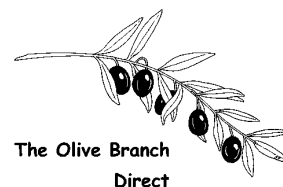


"The Olive Branch"

Quality Mediterranean Foods



RECIPE CARD

Pissadella - The Ligurian Speciality

Serves 4 – 6

Ingredients

- 10g (½oz) fresh yeast or
 - 2 level tsps dried yeast
 - 340g (12oz) strong plain white flour
 - 2 tblsp olive oil
 - pinch salt
- } The Dough
- 2 medium red onions chopped small
 - 1 clove garlic crushed
 - 250g (8oz) tomatoes sliced (and peeled if preferred)
 - 60ml (2oz) jar anchovy fillets in olive oil halved lengthways
 - 125g (4oz) black Moroccan pitted olives
 - 1 dessertspoon fresh chopped thyme (or 1 teaspoon dried)
 - 360g (12oz) once risen bread dough
 - salt & freshly ground black pepper

Instructions

To prepare the dough

Dissolve the yeast in 275ml (9floz) lukewarm water. Put the flour into a bowl and add the olive oil, yeast liquid and salt and mix. Add more water if necessary to give a soft smooth dough and kneed for 10 minutes. Place in a bowl and cover and leave in a warm place for one hour or until it has doubled in size.

Pre-heat oven to 200C (400F, Gas mark6).

Prepare a greased and floured baking sheet at least 12" square.

Heat the olive oil in a frying pan and add the onions. Stir occasionally and cook until the onions are soft. Add the garlic and thyme and cook for about 15 minutes, do not allow to stick. Add the salt and pepper to taste. Roll out the bread dough onto the baking into a 10" circle. Spread the onion mixture over the dough and place on the tomato slices and decorate with the drained anchovies and olives. Bake for 5 minutes and then reduce the oven to 190C (375F, Gas mark 5) and bake for a further 30 minutes until the base is golden brown and well risen.

Best served hot with a green salad dressed with homemade viniagrette.

The Olive Branch

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