

Carmelized Onion Pizza

"Pissaladiere"

Crust:

1 package dry yeast
1 cup warm water
1 tsp. salt
2 tbsp. olive oil
2 cups unbleached white flour
Additional 1-1 1/2 cups unbleached flour
Additional 2 tbsp. olive oil

Mix yeast and water in a large bowl and set aside for about 5 minutes until dissolved. Mix in the salt and olive oil. Stir in 2 cups of flour and beat well. Gradually add enough of the additional flour to form a soft dough. When the dough pulls away from the sides of the bowl, turn it onto a lightly floured board. Knead it for about 10 minutes, until smooth and elastic.

Wash out the bowl and oil with 1 tablespoon of the additional olive oil, place the dough in the bowl, turn to coat with oil and cover with a damp cloth. Let the dough rise in a warm place until double in bulk, about 1 1/2 hours at room temp or overnight in the fridge.

Preheat the oven to 400.

Topping:

6-8 hard yellow onions- thinly sliced
3 tbsp. olive oil
1 tsp. freshly ground black pepper
1 tsp. dried thyme
2 cups packed grated mozzarella cheese
1 cup freshly grated Parmesan cheese
16 Greek olives cut in half

Sauté the onions in the olive oil until light brown caramelization has occurred (be patient this will take about 20 minutes) Add the black pepper and Thyme and continue to cook over low heat 5 more minutes.

Punch down the dough and stretch/pull the dough to cover the pan and form a ridge around the edge.

Sprinkle the grated cheeses over the dough, top with the caramelized onions and olives. Bake at 400 for 30-40 minutes, until the crust in the center is firm and springy.

Serve with a glass of Fox Run Sable wine (or your favorite Fox Run wine) and a tossed salad for a great lunch or dinner.