

Pissaladière with **Flavours of the Garrigue**



4 people

20 min preparation time

30 min cooking time

All ingredients

1 tin of 160g la belle-iloise Flavours of the Garrigue flaked tuna
1 pizza dough
600g onions
2 generous handfuls black olives
4 tablespoons olive oil
Salt
Pepper

Steps

- 1- Preheat the oven to 200°C
- 2- Peel and finely slice the onions
- 3- Pour the oil into a saucepan, add the onions and cook covered for fifteen minutes stirring regularly
- 4- Roll out the pizza dough into an elongated shape, top with the onions
- 5- Decorate with the olives
- 6- Bake for 15-20 minutes
- 7- 5 minutes before the end of cooking: add the "Flavours of the Garrigue" flaked tuna
- 8- Serve warm... Bon appétit!