



# Olive and Onion Tart

**BUFFET<sup>®</sup>**  
**OLIVES**

## Ingredients

### Dough:

- 1 teaspoon sugar
- 1½ teaspoons dried yeast
- 1 cup self-raising flour
- ½ cup plain white flour
- 2 sachets of black Buffet Olives
- 2 tablespoons of grated Parmesan Cheese

### Topping:

- 5 onions thinly sliced
- olive oil, for frying and brushing
- few sprigs of thyme
- 16 anchovy fillets
- 1 sachet (200g) Buffet black Olives

Serves 4

## Method

Dissolve the sugar in 125ml luke warm water. Sprinkle with yeast and leave for 10 minutes, or until frothy.

Sift together the self-raising flour, plain flour and a good pinch of salt in a bowl. Make a well in the center and pour in the yeast mixture and 2 tablespoons oil. Bring together to form a dough and knead on a lightly floured surface for 10 minutes, or until smooth. Extra flour may be unnecessary. Set aside to rise until doubled in size.

Heat 3 tablespoons oil in a frying pan and fry the onions and thyme for 15-20 minutes, or until soft and dark golden. Leave to cool.

Preheat the oven to 220°C.

Roll out the dough to line a greased 30cm pizza tray. Spread with cooked onions, lay anchovies over in a crisscross manner to form diamonds.

Place a pipped olive in the center of each diamond. Brush crust with olive oil.

Bake for 25-30 minutes or until golden and cooked through.

Serve hot or cold, sprinkled with grated Parmesan.