



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Pan Bagnat

Recipe adapted from Alain Giraud

Makes 8 servings

Two 12-inch French baguettes, each sliced in half and cut into four pieces
4 ounces extra-virgin olive oil
1 garlic clove, cut in half
½ cup prepared black olive tapenade
4 ripe tomatoes, sliced ¼ inch thick
12 ounces olive oil-packed white tuna
4 hard-boiled eggs, peeled and sliced
8 radishes, thinly sliced
4 spring onions, whites only, thinly sliced
8 small oil-packed anchovies
1 cup chopped romaine lettuce

1. *Separate the baguette pieces into bottoms and tops. Brush the cut side of each piece with olive oil, rub with garlic and spread with some of the olive tapenade.*
2. *For each sandwich, layer each bottom half with tomato, tuna, egg, radishes, onion and one anchovy fillet. Top with romaine lettuce and the remaining baguette halves.*
3. *Tightly roll each sandwich in plastic wrap and then in a piece of aluminum foil. Refrigerate for at least four hours or overnight.*