

## Pan Bagnat Pressed French Tuna Sandwich

Savannah · 30/09/2024



### Prep Time

8 hrs 30 mins

### Difficult

Medium

### Servings

6

### Description

Im gonna show you how to make the worlds most famous tuna sandwich which is really the worlds most famous tuna salad the Niccediloise stuffed and pressed inside a whole loaf of bread According to people who consider things this is considered the ultimate picnic sandwich since it has to be made ahead and the longer it sits in its own juices the better

### Ingredients

- - 1 clove garlic
- minced - ? cup extra-virgin olive oil - 1 loaf day-old crusty French bread
- split in half lengthwise - 2 medium ripe tomatoes
- sliced
- divided - 1 pinch freshly ground black pepper to taste - 1 pinch salt to taste - ? cup thinly sliced red onion - ? cup sliced green olives - ? cup sliced black olives - ½ cup thinly sliced banana peppers - 1 ½ cups olive oil-packed tuna
- broken into large chunks - 8 oil-packed anchovy fillets - 1 tablespoon drained capers - 2 medium hard-boiled eggs
- sliced - ¼ cup fresh basil leaves
- or to taste - 2 tablespoons white wine vinegar
- or to taste

### Instructions

1. Stir garlic into the olive oil and set aside. Partially hollow out the bread by pulling out about 50% of the insides. Brush the bread very generously with the garlic olive oil
2. reserving about 1 tablespoon for later use. Begin building the sandwich by placing a layer of sliced tomatoes on the bottom half
3. covering it completely. Season with salt and pepper. Top with sliced onion
4. olives
5. and banana peppers. Crumble the tuna over the top
6. pressing down slightly so it stays in place. Be sure to go as close to the edges as possible. Top with anchovy filets
7. capers
8. sliced eggs
9. and basil leaves. Top with another layer of tomatoes. Season with salt and pepper. Drizzle with vinegar and reserved garlic olive oil. Place the top half of the loaf on and press firmly to compress the ingredients. Wrap in several layers of plastic wrap
10. then with aluminum foil
11. ending with seams at the top. Place into a large pan and place a sheet pan over the top. Weigh down with heavy cans
12. pots
13. a cast iron pan
14. or a cutting board
15. to press the sandwich as evenly as possible. Place in the refrigerator for at least 8 hours
16. or up to overnight
17. turning halfway through if possible. Unwrap
18. slice
19. and serve. Chef's Notes: The French say this sandwich is not properly done unless there is oil dripping from it when you're eating
20. so don't be shy with the oil. Also
21. the longer it sits in the fridge being pressed
22. the better. You can use a flatter loaf
23. such as ciabatta instead of a French loaf. You can use any vinegar of your choice. You can use any fresh
24. roasted
25. or pickled pepper you like instead of banana peppers
26. and add any ingredient you like
27. such as artichoke hearts
28. sliced fennel
29. or maybe some blanched green beans.