

CRUNCH TIME

Pan Bagnat



Serve information: 1 Plate With Bread Loaf Sandwich

INGREDIENTS:

1 Large crusty round loaf of bread
3 Tbsp olive oil
Half red onion
3 Tomatoes
2 hard-boiled eggs, shelled
6 Roasted red capsicums
One quarter bunch basil
10 Black olives, pitted and halved
4 Slices of leg ham
Salt
Pepper
1 Tbsp dijon mustard

EQUIPMENT:

Chopping board
Serrated knife
Pastry brush
Sharp knife
Small bowl
Small whisk or fork
Cling wrap
2 baking trays
Heavy pot
Serving plate

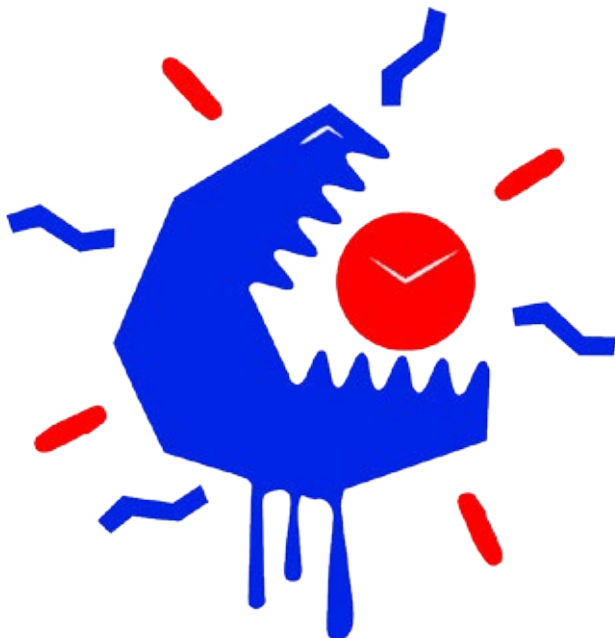


METHOD:

1. Cut the top off the loaf of bread
2. Scoop out the inside of the bread loaf, leaving a thick crusty shell. Set aside the bread to be used as breadcrumbs for another recipe
3. Brush the inside of the bread shell and underneath the lid with olive oil
4. Thinly slice the red onion, tomatoes and eggs
5. Place three of the roasted red capsicums on the bottom of the shell. Top with half the sliced red onions and half the egg slices
6. Pick some basil leaves and place on top of the egg slices and sprinkle half the olives over next
7. Place half of the ham slices on and spread half of the tomato slices next. Season with salt and pepper
8. Repeat the layers with the remaining ingredients
9. Whisk together the mustard with the remaining olive oil and pour dressing evenly over the ingredients
10. Put the lid of the bread loaf on
11. Wrap the loaf in cling wrap
12. Place the loaf on a baking tray. Place another baking tray on top and weight down the loaf with a heavy pot
13. Unwrap the loaf
14. Cut thick slices or wedges of the loaf and place the loaf and slices on a plate

ADDITIONAL NOTES:

Hard-boil and shell eggs
Pit and halve olives



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