

Salt and Serenity

Tuna Niçoise Sandwich

Serves 3-4

I have provided a recipe for olive tapenade. If you don't want to make it, store-bought is fine.

Olive Tapenade

220 grams (1½ cups) pitted green olives
20 grams (½ cup packed) Italian parsley leaves
1 small clove garlic, peeled
1 tablespoon fresh lemon juice
3 Tablespoons capers
3 tablespoons extra virgin olive oil

Pickled Red Onions

1 small red onion, or ½ large red onion, peeled and thinly sliced into rings
¼ cup red wine vinegar
¼ cup water
1 Tablespoon Diamond Crystal Kosher salt (or 1½ teaspoons Morton Kosher salt)
1 teaspoon white sugar

4 large eggs
2 jars or tins of olive oil packed tuna (I like Tonnino brand in jars, each jar is 190 grams or Rio Mare brand in tins, each tin is 160 grams)
2 large ripe heirloom or other tomatoes
2 cups packed arugula
1 large baguette or ciabatta loaf (200-300 grams)

1. **Make olive tapenade:** Place olives, parsley, and garlic clove into the bowl of the food processor fitted with the chopping blade. Pulse machine 8-10 times to coarsely chop ingredients. Add capers and lemon juice. With the machine running slowly drizzle in the olive oil. Tapenade should be slightly chunky, not a smooth paste. Tapenade can be made ahead and stored in the fridge for about a week.
2. **Pickle red onions:** Place sliced onions into medium sized bowl. Add red wine vinegar, water, salt, and sugar. Stir to combine. Let mixture sit for 15-30 minutes, until the onions are softened. Drain the onions and discard pickling liquid.
3. **Hard boil eggs:** Bring a small pot of water to a boil. Gently lower eggs into boiling water and boil for 9 minutes. While eggs are boiling, fill a medium sized bowl with cold water and some ice cubes. Plunge eggs into ice bath when they are done, to cool them quickly. Peel eggs and slice each egg into 4-5 slices. Hard boiled eggs can be made ahead of time. Store in the shell, refrigerated, for about a week.
4. Slice tomatoes into ¼ inch thickness. Lay tomatoes on a layer of paper towel to drain any excess juices.
5. Preheat oven to 375°F Slice baguette or ciabatta in half lengthwise. Using your hands or metal spoon, remove inner crumb from baguette bottom to create trough, leaving ¼-inch border on sides and bottom. Place baguette halves cut side up on baking sheet and bake until very lightly toasted, 5 minutes.
6. **Assemble sandwich:** Drizzle toasted bread with olive oil. Spread ½ cup of olive tapenade over bottom half. Remainder of olive tapenade will keep in fridge for several

weeks. Top with tuna, tomato slices and hard-boiled egg slices. Arrange pickled red onions over the eggs. Top with arugula and cover with top half of baguette. Slice and eat.