



**Pan Bagna Brioche**  
**(Pain Bagna)- French**

*Perfect tuna make-ahead picnic pocket-sized sandwiches*

- 8 brioche rolls, split (each roll about 5 inches long)
- 1/4 cup minced red onion
- 1/2 Tablespoon fresh lemon juice
- 1/4 teaspoon (each) salt; ground black pepper
- 1/2 teaspoon anchovy paste optional
- 1 (4 ounce) can tuna packed in olive oil
- 1/4 cup pitted Nicoise or Kalamata olives
- 2 Tablespoons coarse chopped parsley leaves
- 1 teaspoon capers, well drained
- 2 Tablespoons olive oil
- 1 Tablespoon red wine vinegar
- 1 or two medium sized tomatoes, cored; cut into 1/4-inch slices
- 2 hardboiled eggs, cut into 1/4-inch slices

8 thin green beans, blanched

Place the Brioche rolls on a cookie sheet into preheated 350-degree F oven. Bake until rolls are crisp on the outside, about 10 to 15 minutes. Set aside.

Place onions, lemon juice, salt, pepper and if adding anchovy paste in a medium sized bowl; mix to combine. Add the tuna with the oil, mash to combine. Add olives, parsley, and capers, mix well. Set aside.

Open the split brioche rolls, place cut side up on a piece of plastic wrap. In a small bowl, combine olive oil and red wine vinegar; drizzle evenly over both cut sides of brioche bread.

For Each Roll: Spoon about 2 Tablespoons tuna mixture evenly over the bottom piece of each roll. Arrange 2 tomato slices over the tuna; place 2 egg slices over the tomatoes; top with 1 green bean. Replace the top of brioche roll over the filling.

Wrap each sandwich with plastic wrap; squash it down with your hands. Wrap securely in aluminum foil. Place in refrigerator until sandwich is well-chilled, about 2 to 4 hours. Serve: 8 small sandwiches

**Cook's Note:** I used Brioche Rolls that were sold with 8 in each package. You can add anchovies in place of anchovy paste if desired or just omit that ingredient. The sandwiches will soften in the middle from the juicy ingredients and the flavors will blend together. If you let them stay wrapped for a long time, they will become soggy. The recipe idea is from Nice in the South of France and follows the Niçoise salad method. It's easy to substitute ingredients, like chicken in place of tuna. For more ideas, see: <https://www.thekitchn.com/the-ultimate-picnic-sandwich-is-french-of-course-233395>.

**About the Recipe:** This recipe uses 5-inch Brioche rolls that are softer than standard bread to create a delicious tasting mini sandwich to carry along on a picnic. It doesn't use mayonnaise and since it is already chilled, it's ready to serve when you arrive, making it a perfect picnic recipe. As it sits in the refrigerator, the flavors blend together.