NIÇOISE SALAD SANDWICH

Ingredients                          Amounts

Yellow flesh potatoes               4 lbs
Baguette or focaccia rolls          12
Water-pack tuna, drained            3 lbs
Sliced tomatoes                     4 lbs
Extra virgin olive oil              1 cup
Capers                              ½ cup
Salt and black pepper               As needed
Hard-cooked eggs                    24
Blanched haricots verts             12 cups
Green and black olives              As needed

Method

1. Simmer potatoes until tender; drain. When cool enough to handle, peel and cut into ½-inch-thick slices.
2. For each sandwich, cut 1 roll in half horizontally. Layer bottom half of roll with 2 ounces tuna, 3-4 tomato slices and 3-4 potato slices. Drizzle with 2 teaspoons olive oil; sprinkle with 1 teaspoon capers, salt and pepper. Close roll or serve open-faced. Garnish plate with 1 sliced egg, ½ cup haricots verts and olives.

Yield: 24 servings