



# Patafla – A Tasty Picnic Loaf

Prep Time	Chilling Time	Total Time	Yields
1 hr	24 hrs	1 d 1 hr	20 sandwiches



## Ingredients

1 French loaf (baguette)  
4 tomatoes, cut into cubes and seeds removed  
1 yellow pepper, core, seeds, and membranes removed, cubed  
1 green pepper, core, seeds and membranes removed, cubed  
60 g (2 oz) capers  
60 g (2 oz) black olives, pitted and chopped  
90 g (3 oz) green olives, pitted and chopped  
3 dill pickles (gherkins), chopped  
1 mild onion, finely sliced  
2 tbsp olive oil  
salt  
pepper  
paprika

Ready for a new take on sandwiches? Then try Patafla, a delicious Mediterranean picnic loaf! Patafla is made with a French loaf (sounds scrumptious already, right?), and stuffed with a colourful summer veggie filling. Aside from being a terrific addition to your picnic basket, patafla also is a great party appetiser to feed a large crowd. Be creative when it comes to varying the filling. You can add or leave ingredients, just make sure the mixture isn't too watery, so the loaf doesn't soak and get mushy.

## Instructions

### 1) Carve out the French loaf

Cut the French loaf lengthwise in half and scoop out the soft crumbs inside. Set aside.

### 2) Mix the filling

To make the filling, put the tomatoes, yellow and green peppers, capers, black and green olives, dill pickles, onion, and soft crumbs into a large mixing bowl. Add the olive oil and season with salt, pepper, and paprika. Combine and together.

### 3) Stuff the French loaf

Stuff the top and bottom of the French loaf with the filling and put the two halves together. Wrap the loaf tightly in clingfilm (plastic/Saran wrap) and place in the fridge for 24 hours. To serve the Patafla, cut the loaf into thick slices.