



## Nicoise Toast (Pair with Maggie's dry Rosé)

### INGREDIENTS

4 large eggs  
Juice from 1 lemon  
1 lb. tomatoes, cut into bite-size pieces  
1 medium shallot, thinly sliced  
A pinch of sugar  
Kosher salt  
½ cup mayonnaise  
1 small garlic clove, finely grated  
1½ tsp. sherry vinegar or red wine vinegar  
½ tsp. hot smoked Spanish paprika  
4 Tbsp. extra-virgin olive oil, plus more for drizzling  
4 slices sourdough bread  
2 6–7-oz. jars oil-packed tuna, drained  
Flaky sea salt  
Freshly ground black pepper  
½ cup torn mixed tender herbs (such as dill, parsley, basil, and/or tarragon)  
¼ cup oil-cured black olives, pitted, flesh torn

### PREPARATION

Boil eggs in a medium saucepan of water and cook 8 minutes. Transfer to a bowl of ice water and let cool. Peel eggs; set aside.

Toss lemon juice, tomatoes, shallot, sugar, and a pinch of kosher salt in a medium bowl.

Whisk mayonnaise, garlic, vinegar, and paprika in a small bowl; season with kosher salt.

Heat 2 Tbsp. oil in a large skillet over medium until shimmering. Add 2 slices of bread and cook, adjusting heat as needed, until bottoms are deeply browned, about 3 minutes. Transfer to a platter and sprinkle fried side with kosher salt. Repeat with another 2 Tbsp. oil and remaining slices of bread.

Spread mayonnaise mixture over toasted side of bread. Top with tuna and tomato mixture; spoon some of the juices over. Tear each egg into 3 or 4 pieces and arrange on top; season with sea salt and pepper. Scatter herbs and olives over; drizzle with oil.