

# PAUL

DELIVERS TO YOU

FRENCH FAMILY BAKERY AND  
PATISSERIE SINCE 1889

## MOSAIQUES DE FOUGASSES

Fougasses Mosaic

**PREPARATION TIME:** 15 minutes

**FOR 2 SERVINGS**

1 bacon fougasse  
1 anchovy fougasse  
1 olive fougasse

**A Selection of:**

Cubed Comté or Gruyère cheese  
Pickled pearl/silverskin onions  
Cherry tomatoes, halved and lightly sautéed in olive oil  
Red pepper, grilled, skinned and cut into bite-sized cubes  
Marinated anchovies  
Cubes of feta cheese  
Wooden Cocktail sticks



**To Prepare the Fougasses**

Slice each Fougasse in two, lengthways, keeping the bottom half of the slice at least 3-4 mm thick. Set aside the bottom halves. Cut the top halves into bite-sized pieces, following the shape of the Fougasse so that it can be re-assembled later.

**To Assemble the Mosaic**

Use a cocktail stick to secure each savoury 'bite':

Put a cube of Comté/Gruyère or a pearl onion onto a cube of Bacon Fougasse

Put a sautéed half cherry tomato half or a piece of grilled pepper onto a cube of Anchovy Fougasse

Put a marinated anchovy or a cube of feta cheese onto a cube of Olive Fougasse

Continue until all the ingredients have been used up.

Reassemble the original shape of the 3 Fougasses, mixing the different savoury 'bites' to create a colourful 'mosaic'.

If you wish, you can spread the bread cubes with soft herbed cheese, tapenade or anchovy paste before assembling the savoury 'bites'.