

q cuisine: with ALESSANDRO RUSSO

Tunafish Balls

The tuna meatloaf is a complete and fresh dish, perfect for the summer: discover how to make it fast and easy.

INGREDIENTS

200 g tuna in oil grana padano 2 eggs apple vinegar olive oil salt pepper

Duration: 25 min Level: Easy Dose: 4 people



To make the tuna meatloaf, drain the tuna well, then place it in the electric chopper and quickly reduce it to a very fine puree. Mix 2 tablespoons of grated cheese and the two whole eggs.

Roll out the dough on a sheet of aluminum or baking paper, give it the shape of a salametto, close it and tie it with some kitchen twine so that the casing does not open during cooking. Put it to cook in a pot of boiling water for 15'; drain it and let it cool.

Emulsify 2 tablespoons of vinegar with 4 tablespoons of olive oil, pour dropwise. Add also a pinch of salt and a pepper mill.

Serve the cold meatloaf, sliced and placed on a bed of salads, accompanying it with the seasoning prepared.



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