

TUNA SALAMI



INGREDIENTS

- 300 gr tuna in oil
- 3 eggs
- 250 gr boiled potatoes
- 50 gr breadcrumbs
- 30 ml extra virgin olive oil
- capers to taste
- salt to taste

PREPARATION

Drain the oil from the tuna and mash with a fork in a bowl. Add the potatoes, eggs, breadcrumbs, extra virgin olive oil and capers and then season with salt. Stir to obtain a homogeneous mixture.

Arrange the mixture on baking paper and give it an elongated shape. Roll it on itself and close the baking paper in a sheet of aluminium foil.

Boil the water and cook the salami for about 40 minutes. Drain and, once cooled, leave to harden in the refrigerator for one hour.

Cut into slices and serve.



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