



MAIALE TONNATO (Pork In Tuna Sauce)

Ingredients:

For the meat:

- 800 gr. of pork loin roast
- 1 celery stalk
- 2 onions
- 2 carrots
- 1 tablespoon salt
- 1 teaspoon pepper

For the sauce:

- 300 gr. mayonnaise
- 200 gr. tuna in oil (drained)
- 50 gr. capers
- 50 gr. anchovy paste
- 50 gr. minced parsley
- salt and pepper

For decoration:

- roasted red peppers in oil

Directions:

Place the celery, carrots and onions (cut into large pieces) in a large pot and cover with water making sure there is enough water to cover the pork.

Add salt and pepper and bring to a boil, cooking for approximately 20 minutes.

Then, place the loin of pork in the pot, lower the heat to medium and cook until the meat is thoroughly cooked, approximately 55/60 minutes. Remove the meat and let cool. Put the meat in the refrigerator overnight.

While the loin of pork is cooking, prepare the sauce. Place the “sauce ingredients” (the mayonnaise, capers, anchovy paste, tuna and the parsley) in a food processor.

Blend the ingredients until they make a smooth creamy sauce. Add salt and pepper to taste.

Cover and place in refrigerator.

To serve, cut the pork into thin slices. Take a serving plate and put a little of sauce on the plate.

Carefully place the meat slices on the plate (reconstructing the pork in the shape it was before it was cut) spreading sauce between each slice. When finished, spread the remaining sauce over the top of the pork.

Decorate with the peppers and capers if you wish.