

Tuna cake with gruyere and fresh chive, lemon and dill sour cream, pepper vinaigrette |

Recipe for 12 tapas

Description

A simple but so efficient recipe. As a nice starter or or delicate tapas, this will be a total hit.

Note

Ideally, use a 26x8cm mould, this should fit nicely.

Ingredients

Tuna cake

- 3 Unit(s) Egg
- 100 Gr Flour
- 1 Tsp Baking powder
- 50 Ml Canola oil
- 200 Ml Milk
- 280 Gr Flaked light tuna
- 100 Gr Gruyere cheese
- 100 Gr French shallot
- 0.50 Bunch(es) Chives
- 75 Gr Cherry tomatoes

- Salt and pepper

Sour cream

- 150 Ml Sour cream
- 1 Sprig(s) Dill

- Salt and pepper

Peppers

- 75 Gr Red pepper
- 75 Gr Yellow pepper
- 1 Tsp Green pepper seeds
- 50 Ml Olive oil
- 1 Unit(s) Lime

- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **360 F°**

Prep

Chisel the chive, finely chop the dill.

Remove the core of the peppers, cuut them in matchsticks and then in small cubes (brunoise).

Drain the tuna.

Finely slice the shallots.

Quarter lengthwise the cherry tomatoes.

At the bottom of the oven, place a dish half full of water, to create a humid environment for the baking.

Tuna cake

Beat the eggs, once homogenous, add the flour and the baking powder.

Add the cream, the milk and the oil, whisk to combine.

Flake the tuna into the mix, add the shallots and chive, mix.

Butter a cake mould, pour in the mix up to 3/4 of the mould, leave to rest for 5 to 8 minutes and then place in the oven for about 45 minutes.

Sour cream

Mix the cream, the lemon juice, the dill and some salt and pepper to taste.

Peppers

In a bowl, put the pepper dice, the olive oil and some salt and pepper.

Stir carefully, taste and adjust seasoning if needed.

Plating

Plate size

On each plate, make a wave of sour cream with a table spoon.

Lay a nice slice of cake (warm or cold) over it, finish with a drizzle of pepper vinaigrette.

Tapas

By quartering each slice, you can make nice tapas putting the cream and vinaigrette on top.

Bon appétit!