

SPUMMA di TONNO

SOURCE: MICHAEL CHIARELLO (CASUAL COOKING)

INGREDIENTS:

1 can (7 oz) tuna (oil packed), drained
2 tsp fresh lemon juice
2 tsp soy sauce
2 tsp balsamic vinegar
1 TBS + 1 tsp unsalted butter (at room temperature)
Sea salt & freshly ground pepper
1 TBS heavy cream

DIRECTIONS:

Pulse tuna in food processor to break up the fish - with machine running, add lemon juice, soy sauce & balsamic vinegar. Add butter & blend till smooth, then stop machine. Check seasoning, then add heavy cream & pulse to blend. Be careful not to over blend once cream is added or mixture may break.

Serve at room temperature or cover & refrigerate for up to 4 days - if refrigerated, return mixture to room temperature before serving. Serve with bread sticks or with Crostini (or any hard cracker) to spread on.

Note: Serve with sparkling wine (e.g., Columbia Valley Domaine Ste. Michelle Cuvee Brut or Blanc de Noir).