

con tonno e caperi

This pasta variation is derived from the famous Vitello tonnato, it is a perfect summer dish due to the extensive use of citrons. Please do not use mayonnaise for the sauce.



min
5
10
15
20
25
30
35
40
45
50
55
60

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- 8 lemons
- 2 bunches of flat-leaf parsley
- 5 tins of natural tuna
- olive oil
- salt and black pepper
- 1 glass of capers
- 1000 g spaghetti
- 1 baguette



1. Cook the **spaghetti** in a huge pot with boiling salted water al dente.



2. Squeeze the **lemons**.



3. Wash the **flat-leaf parsley** and chop it roughly.



4. Put the **tuna** into a bowl, add the **lemon juice**, half of the **parsley** and the **olive oil** and mash the mixture.



5. Drip off the **capers** and add them to the sauce. Season to taste with **salt** and freshly ground **black pepper**.



6. Top the **pasta** with the cold **tuna creme**, add the remaining **parsley** for colour and taste. Offer complementary **baguette**.