

## TUNA CARPACCIO WITH ROCKET, CAPERS & BALSAMIC

### CARPACCIO DI TONNO CON RUCOLA, CAPPERI E BALSAMICO

This dish looks amazing and requires no cooking whatsoever, so it's perfect for when you're entertaining. To make life even easier, you can assemble it up to an hour ahead while you enjoy an *aperitivo* with your guests. The sweetness of the balsamic glaze and the saltiness of the capers is a combination made in heaven. It's vital to use very fresh, good-quality tuna for this dish. Serve with toasted ciabatta and a bottle of chilled sparkling wine such as Franciacorta.

Serves 4

300g tuna loin fillet	4 tablespoons balsamic glaze
4 tablespoons extra virgin olive oil	Sea salt flakes
60g rocket leaves	Freshly ground black pepper
3 tablespoons nonpareille capers, drained	

- 1] Wrap the tuna tightly in cling film to create a cylindrical shape. Place in the freezer for about 3 hours until firm but not frozen hard. Put 4 flat serving plates in the fridge.
- 2] Remove the tuna from the freezer and discard the cling film. Place the fish on a board. Using a very sharp, long-bladed knife, cut across into very thin slices, about the same thickness as smoked salmon.
- 3] Arrange the tuna slices on the chilled plates. Drizzle over the oil and sprinkle over a few sea salt flakes and a little pepper.
- 4] Arrange the rocket along the top of the tuna and scatter over the capers. Drizzle over the balsamic glaze.

