



**TUNA STEAKS IN A GARLIC, LEMON, CHIVE AND CHILLI CRUST**  
*TONNO IN CROSTA D'AGLIO, LIMONE, ERBA CIPOLLINA E PEPERONCINO*

When I was filming in Pisa I saw this dish in many restaurants, so out of curiosity I had to try it. It was really delicious and fresh-tasting, and I loved the contrast of textures between the crisp crust and the tuna steak. The people of Pisa are, quite rightly, very proud of this dish, so I decided to share the recipe with you all. Serve with a crispy salad and enjoy!

1 Preheat the grill to its highest setting. Brush a baking sheet with oil and set aside.

2 Put all the ingredients for the crust in a food processor and blitz to fine crumbs. If the mixture seems too wet, add one more slice of bread. Transfer to a large plate or tray.

3 Dip the tuna steaks into the breadcrumb mixture until evenly coated. Press the breadcrumbs into the tuna so that they stick. Transfer the steaks to the prepared baking sheet.

4 Grill the tuna for 3 minutes each side or until golden (make sure the tray is not too close to the heat, otherwise the breadcrumbs will burn). Serve immediately with lemon wedges.

Serves 4

4 tuna steaks (about 200g each)  
Lemon wedges to serve

*For the crust*

8 slices bread (white or brown, preferably 1 day old), crusts removed and torn  
3 garlic cloves, peeled and crushed  
3 tablespoons chopped fresh chives  
1 teaspoon dried chilli flakes  
Juice of 1 lemon  
1 tablespoon extra virgin olive oil, plus extra for brushing  
Salt