

FOOD♥DECO

Stuffed Tomato with Tuna Mayonnaise

4 big firm tomatoes
1 can of tuna (drained)
1 tin anchovy fillet
3 tablespoons Mayonnaise
3 teaspoons capers
1 tablespoon chopped olives
balsamic syrup

croutons:
bread
olive oil
Salt and pepper
garlic

Put a saucepan with plenty of water on the stove and bring the water to a boil. Add a teaspoon of salt to the boiling water, so that it retains its color • Cut the stalks from the tomatoes and cut the tomatoes on the bottom crosswise • Blanch the tomatoes, 1 for 1, 30 sec. in boiling water • If the skins from the tomatoes release more quickly they may be ready earlier. It is not intended that the tomatoes get overcooked, you only should be able to peel • Toss the tomatoes with a slotted spoon into a bowl of iced water • Peel the skins of the tomatoes with a knife and scoop the flesh from the tomatoes • Put the tuna in a cup with a teaspoon of capers, 4 anchovy fillets and mayonnaise • Add some water and turn it in to a not too fine mass with a hand blender • Salt and pepper to taste • Cut the bread into small pieces, grill it in the pan with some salt, pepper and garlic until crispy croutons • Fill the tomatoes with capers, croutons and olives • Apply a nice round on the board of the tuna mayonnaise and place the tomato upside down on the tuna mayonnaise • Brush the tomato with olive oil and garnish the plate with balsamic syrup, serve immediately •