

Tante Marie's Cooking School

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Piquillo Peppers Stuffed with Fresh Albacore Tuna Salad

Tuna:

1 Lb. Fresh Albacore Tuna fillet
2 ½ cups extra-virgin olive oil, more if needed to cover the fish during cooking
¼ cup fresh lemon juice
kosher salt and freshly ground pepper

1 can Piquillo Pepper
1 Tbs. finely chopped stuffed jalapeno green olives
1 Tbs. capers
½ tsp. sherry vinegar
½ tsp. finely chopped parsley
1/3 cup Mayonnaise, preferably homemade

Tuna:

Cut the tuna into even 3-to 4-inch pieces. In a deep sauce pan, wide enough to hold a few tuna pieces without crowding and deep enough to contain the poaching oil without spilling when the tuna is submerged, heat the oil over medium heat until an instant read thermometer inserted into the oil reaches 190F. The oil should stay at or near this temperature during the cooking process, so you will need to monitor and adjust the heat.

Rub the tuna with 1 Tbs. of the lemon juice and season with salt and pepper. Carefully submerge as many pieces of the tuna as will fit in a single layer in the hot oil. The oil must cover the tuna, so add more oil if needed. Cook until the tuna turns pinkish gray on the outside and is slightly pink in the center (remove a piece of tuna with a slotted spoon and cut into it to check), 3 to 6 minutes. Remove the tuna from the oil and set a platter to cool. Repeat the process as necessary to cook the remaining tuna. Reserve 2 Tbs. of the poaching liquid.

When the tuna is cool enough to handle, break into small chunks over a medium bowl. Add 2 tbs. of the reserved poaching liquid, chopped olives, capers, vinegar and mayonnaise.

To assemble: Drain the piquillo peppers, then holding them point down in the circle formed with your thumb and forefinger, use a small spoon to fill them with the stuffing mixture.

Makes 16-18 tapas.

Penelope A.

