

Tuna fish salami (Salame di tonno)

A quick and simple Italian entrée, tuna fish salami is a traditional festive dish that my family prepares every year on Christmas Eve, because meat is not allowed. Tuna fish salami is originally from Northern Italy, but at some point down the family tree the recipe was adopted by my maternal great-grandmother who passed it on to me.

Shopping list (for 4 servings):
300g tuna fish (well drained from oil)
3 eggs
3 tablespoons of breadcrumbs
3 tablespoons of Parmesan cheese
Salt
Mayonnaise OR olive oil and lemon

Method

Fill a large pot with cold water and bring it to the boil.

In the meantime, stir together the tuna, eggs, parmesan cheese and breadcrumbs in a bowl. You can use a mixer if you prefer.

Create the salami shape by wrapping the mix tightly in a clean teatowel and securing it at both ends with string – so that it looks like a big candy bar.

Add salt to the boiling water and then add the salami. Leave it to cook for 30 minutes.

Carefully remove the salami from the hot water and let it cool.

Once the salami is cold, slice it and decorate it with some mayonnaise and pickles or with olive oil and lemon.



Buon appetito!



Contributed by
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One in a series of recipes contributed by our volunteers

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