

# RECIPE



## TOMATO AND MOZZARELLA GRATIN WITH FRESH TUNA

### INGREDIENTS (4 SERVES)

- 8 Aviko tomato and mozzarella gratins
- 8 thin slices fresh tuna
- 50 ml white wine
- 150 ml cream
- 75 gr fresh capers
- 1 tbsp white roux grains
- Freshly ground salt and pepper

### PREPARATION

Slightly defrost the potato gratin with tomato and mozzarella. Cut the potato gratin with tomato and mozzarella in half horizontally. Place the thin slices of tuna between the halves of gratin. Next, place the stuffed potato gratin with tomato and mozzarella in the oven. In the meantime, reduce the white wine a little. Add the cream and the capers and let everything reduce a bit more. If necessary, bind the sauce with roux. Season to taste with salt and pepper. Serve the potato gratin with tomato and mozzarella with vegetables or any kind of salad. The sauce can be served separately or be poured over the gratin.