

Tuna Spread with Capers

Source: Marcella's Italian Kitchen p.38 (Tonno sott'Olio Mantecato)

Ingredients

- 2 cans Italian-Style Tuna In Oil
- 3 Capers
- 8 Unsalted Butter, Softened To Room Temp

Method

1. Drain the tuna of all the olive oil in which it was packed.
2. Put the tuna, capers, and butter in a food processor or blender and whip to a cream consistency.

Notes

Although this spread can be served in a bowl, it is more appealing when presented already spread on small rounds of soft bread. It should not be spread more than 30 minutes before serving. If it is made ahead of time and refrigerated, it should be taken out of the refrigerator at least 45 minutes ahead of time so that it can soften to its original creamy consistency. I like to garnish each canape with a strip of raw red bell pepper or of tomato in the center, flanked with a caper on each side.

SERVING SUGGESTIONS: I usually serve this with a glass of wine to afternoon callers, or with a before-dinner aperitif. It makes a memorable tuna spread for sandwiches. It is fine enough for the table, as an appetizer.

Note and serving suggestions from Marcella Hazan.