

Red tuna tian bagnat, serve with Maille honey and Modena balsamic vinegar mustard mayo.

Recipe for 8 Tapas



Description

Small bite of pan bagnat builded as a tian, serve with a mayo based on the Maille honey and Modena balsamic vinegar mustard.

Note

The Maille brand is offering a lot of mustard choices, so don't have any hesitations switching for another one on this recipe.

Ingredients

For the tian bagnat

- 2 Thin slice(s) Soft bread
- 80 Gr Yellowfin tuna
- 8 Unit(s) Anchovy
- 4 Unit(s) Cherry tomatoes
- 4 Unit(s) Quail egg
- 0.50 Unit(s) Green pepper
- 8 Unit(s) Pitted kalamata olives

For the mayo

- 1 Unit(s) Quail egg
- 15 Ml Maille honey and modena balsamic vinegar mustard
- 60 Ml Olive oil

Preparation

- Preparation time **30.00 mins**

For the preparations

In a sauce pan with boiling water, put the quail eggs and cook it for 5 minutes, and refresh it under cold water. Peel it carefully. With a cookies cutter 3 cm size, cut 16 circle of soft bread, put it on a baking tray with a parchment paper and a drizzle of olive oil, toast it in the oven. With the same cookies cutter, cut 8 circle of green pepper. Cut the quail eggs and the cherry tomatoes in two slices on the high way, to help it, remove the top and the bottom. Cut the tuna in 8 equal cubes, season it on both sides.

For the mayo

In a bowl, put the yolk of the quail egg, the Maille honey and Modena balsamic vinegar mustard. Season it. Wisk it well by adding the oil gently until you get a nice mayo.

For the plating

In a hot pan with oliv oil, sear the tuna cubes on both sides very quickly, it should stay raw inside. Roll the anchovy around the olivs. Put some mayo on one side of the toasts, with small bamboo skeewers, stick an oliv, a toast, a slice of tomatoes, a circle of pepper, a cube of tuna, a slice of egg and finish with another toast. Plate it on a wood board.

Bon appétit!