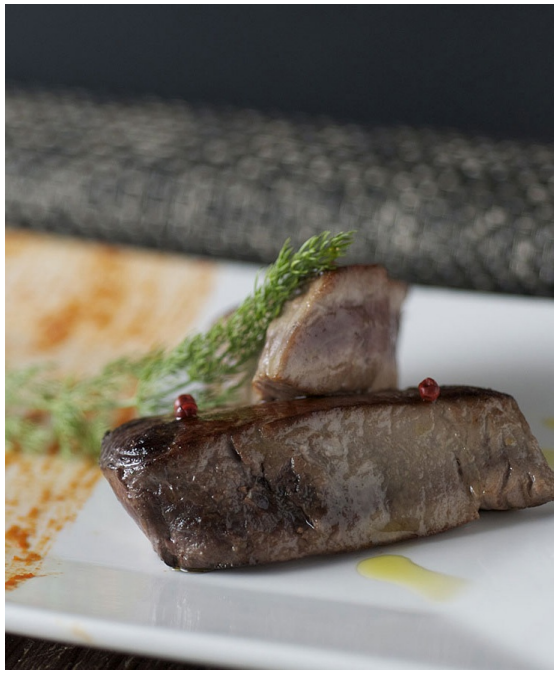
Pomì
O Così. O Pomì.

Fresh tuna steaks with tomato, balsamic vinegar, pink pepper and wild fennel



Preparation time: 20 min
Difficulty: Easy

Ingredients

- Basil: to taste
- Extra-virgin olive oil: to taste
- Garlic: 1 clove
- Pink pepper: to taste
- Reduced balsamic vinegar: to taste
- Tuna: 4 steaks approx. 200 gr each
- Wild fennel: to taste

Preparation

In a non-stick pan heat up the clove of garlic, a few basil leaves and pink pepper with a drizzle of extra-virgin olive oil.
Remove the garlic clove as soon as it becomes golden and sear the tuna in the same pan on both sides for one minute each.
This way the tuna is cooked outside and remains raw inside.
Remove the tuna from the heat and it rest for a bit.

In the same frying pan, pour the **Fine Tomato Pulp** and cook for 10 minutes.
Add salt and pepper. Serve the tuna in a bowl with a brushed layer of just prepared tomato sauce.
Season with a few drops of balsamic vinegar and fresh wild fennel.

For this recipe we used:

Finely Chopped tomatoes 100 gr

