

# Crispy Tuna with Tuna-Caper Sauce

**TOTAL: 30 MIN**

**4 SERVINGS**

**CHEF WAY** Lidia Bastianich buys spectacular whole bluefin, then someone in her restaurant kitchen cuts it to her specifications.

**EASY WAY** This recipe is already incredibly simple; just be sure to buy sushi-grade tuna fillets.

**One 3-ounce can imported tuna in olive oil, drained**

$\frac{1}{4}$  cup chicken stock or low-sodium broth

$\frac{1}{4}$  cup mayonnaise

$1\frac{1}{2}$  teaspoons drained capers

1 anchovy fillet

2 small cornichons

$\frac{1}{2}$  teaspoon Dijon mustard

$\frac{1}{2}$  teaspoon white wine vinegar

Salt and freshly ground pepper

$\frac{1}{2}$  cup plain dry bread crumbs

1 teaspoon chopped thyme

1 teaspoon chopped flat-leaf parsley

$\frac{1}{4}$  cup extra-virgin olive oil

**Four 7-ounce tuna steaks, cut 1 inch thick**

1. In a blender, puree the canned tuna with the chicken stock, mayonnaise, capers, anchovy, cornichons, mustard and white wine vinegar. Season the sauce with salt and pepper.

2. In a small bowl, toss the bread crumbs, thyme, parsley and 1 tablespoon of the oil; season with salt and pepper. Rub the tuna with 1 tablespoon of oil and sprinkle with the seasoned crumbs.

3. In a large, nonstick skillet, heat the remaining 2 tablespoons of oil. Add the tuna steaks and cook over high heat, turning once, until golden outside but very rare within, about 5 minutes. Transfer the tuna to a cutting board and cut into  $\frac{1}{2}$ -inch-thick slices.

4. Spoon the sauce onto plates, top with the sliced tuna; serve.

**WINE** Zesty Vermentino: 2005 Colle dei Bardellini Vigna U Munte.