TARTARE OF PLUM AND TUNA

Categoria: Starter **Tempo di preparazione:** 15 minutes **Difficoltà:** facile

Ingredienti per 4

- 320 g tuna fillet (cleaned)
- capers, to taste
- basil, cut into thin shreds, to taste
- white wine vinegar, as desired
- extra virgin olive oil, as desired
- finely chopped chili pepper, to taste
- 2 plums

Tangy-sweet plum combined with silky tuna tartare: what a wonderful summer starter!

Difficulty: **easy**
Cost**: moderate**
Preparation time**: 15 minutes**
Serves: **4**

Method

Chop the tuna finely with a sharp knife, and place in in a small mould so that it keeps its shape. Prepare the dressing in a separate bowl: mix together with a fork, the capers, basil, extra virgin olive oil and chili pepper. Cut very thin slices of plum and place them on the serving dish. Season the tuna with the dressing, take it out of the mould and place it carefully on the plums, making sure it stays in its shape and serve immediately. Enjoy!

