

**Cruzcampo**



COCINA TRADICIONAL 2019

## **EL ROQUEO RESTAURANT**

**Atún al Caldero  
(Tuna in a cauldron)**

Chef: José Sánchez Pérez

### **THIS IS HOW IT IS DONE**

1. Heat the olive oil and sauté the onion with the pepper and tomatoes.
2. Once poached, blend and add the oloroso wine. Shortly after, add the diced potatoes to the stew and cover with a little water.
3. Once the potatoes are cooked, add the tuna and set aside after 5 minutes.
4. Season with salt and pepper.
5. Present the dish.

### **TIPS AND ADVICE**

Cook over very low heat.

### **TIME/DIFFICULTY**

1 h / Medium

### **INGREDIENTS**

- Tuna parpatana
- 1 onion
- 2 Tomatoes
- 1 green pepper
- 2 medium potatoes
- 1 head of garlic
- Olive oil
- Oloroso (wine)
- Salt and pepper