

Cruzcampo



COCINA TRADICIONAL 2012

VENTA CABO ROCHE RESTAURANT

Atún con cebolla en dos texturas
(Tuna with onion in 2 textures)

Chef: Diego Jesús Pérez Reyes

THIS IS HOW IT IS DONE

1. Caramelize half of the onions and fry the other half.
2. On the other hand, we make a stew with the tuna, oil, bay leaf, oregano, white wine and salt.
3. We present the caramelised onion with the stewed tuna cubes and the other half of the fried onion.

INGREDIENTS

- Tuna cubes
- Oil
- Bayl
- Oregano
- White wine
- Salt