



Grilled tuna with raspberries and Lutosa Pom'Pin

Ingredients (for two servings)

- 400 g of Lutosa pre-browned Pom'Pin
- 360 g of fresh tuna fillet
- 2dl of Vinho Verde (Portuguese white wine)
- 2 shallots
- 1 soup spoon of raspberry vinegar
- 1 soup spoon of honey
- 1 pinch of salt and pepper
- 1 soup spoon of corn flour
- 1 knob of butter
- olive oil
- 150 g of fresh raspberries
- 1 lime
- 2 fresh basil leaves

Preparation:

- To make the sauce: peel the shallots and chop them finely. Put them into a saucepan, add the white wine and vinegar, then cook to reduce the liquid by half.
- Thicken with corn flour, then stir in the honey and the knob of butter to make a smooth sauce.
- Cut the tuna into two equal steaks, brush them with olive oil and grill them on each side on a hot griddle until the brown grill mark pattern appears.
- Cook the Pom'Pin pre-browned according to the packet instructions.
- Pour a little sauce onto each plate, arrange the tuna steaks on top and garnish with the raspberries, basil leaves and the lime zest poached in sugar and water to make a syrup.
- Serve with the Pom'Pin pre-browned.

Tip: When fresh raspberries are out of season, replace them with red berries or thin slivers of mango.

Wine: Vinho Verde (Portuguese white wine).

