



## **PORK LOIN IN TARTAR SAUCE WITH TUNA**

### **INGREDIENTS:**

300 g Naturrino loin (baked or smoked)  
120 g tuna  
2 onions  
7-8 pickled cucumbers  
1 small jar of capers in brine  
1 small jar of mayonnaise  
2 bunches parsley leaves  
salt  
freshly ground pepper

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### **PREPARATION:**

1. Prepare sauce: chop peeled onions, cucumbers and capers into small cubes. Squeeze chopped vegetables carefully to remove excess liquid. Drain tuna, add mayonnaise, then blend to get smooth paste. Add tuna paste and finely chopped parsley to the vegetables. Season with freshly ground pepper. Mix thoroughly.
2. Remove loin from the packaging, then use a sharp knife to slice it into 1 cm-thick slices. Cut the slices, so that the cut is only 0.5 cm deep, to create a pocket. Put the tartar sauce with tuna into pocket.