

# Tonnato Sauce

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**Yield:** About 2 cups

## **Ingredients:**

2 large egg yolks  
Salt  
Juice of ½ lemon  
½ cup canola oil  
½ cup extra-virgin olive oil  
2-ounces tuna (if canned, used tuna packed in olive oil)  
3 anchovy filets  
1 tablespoon capers  
2 clove garlic  
Pepper

## Instructions:

Whisk together the egg yolks, a pinch of salt, and half of the lemon juice in a medium Bowl. Combine both the oils in a measuring cup with a spout.

Whisking constantly, add the oil to the yolks, about 1 teaspoon at a time. The sauce will thicken and emulsify.

After you've added about ¼ cup of the oil, you can begin to slowly drizzle in the remaining oil as you continue to whisk, until you have a thick, glossy mayonnaise.

Transfer the sauce to a medium bowl.

Purée the tuna, anchovies, capers, and garlic in a food processor until smooth. Add a little olive oil to help the process.

Use a rubber spatula to press the puréed tuna through a sieve into the mayonnaise in the bowl. Season to taste with the remaining lemon juice, and salt and pepper. Transfer the sauce to a covered container and refrigerate until ready to use.

The sauce will keep for up to a week in the refrigerator.

**\* This recipe is from Canal House Cooks Every Day by Christopher Hirsheimer and Melissa Hamilton.**

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