



INGREDIENTS

VEGETABLES:

- 12-16 small sweet peppers
- 12-16 small tomatoes
- Kosher salt & black pepper
- 30 grams extra virgin olive oil
- Parsley leaves for garnish
- Celery leaves for garnish

TONNATO:

- 1 egg yolk
- 1/2 teaspoon dijon
- 10 grams lemon juice
- 1/2 teaspoon lemon zest
- 5 grams garlic confit
- 10 grams brown anchovies
- 7 grams capers, rinsed
- 50 grams canned or cooked tuna
- 10 grams chopped parsley leaves (optional)
- 70-80 grams extra virgin olive oil
- Kosher salt & ground black pepper

OLIVE RELISH:

- 50 grams green olives, quartered
- 17 grams capers, roughly chopped
- 60 grams celery stalks, diced
- 80 grams dried currants
- 10 grams extra virgin olive oil
- 1/8 teaspoon Aleppo peppers
- 1/2 teaspoon microplaned garlic
- Zest of 1/2 lemon
- 10 grams lemon juice
- 1 teaspoon chives, minced
- Kosher salt & ground black pepper

DIRECTIONS

For vegetables: Preheat a grill, griddle, or a cast iron pan over high heat. Set the peppers and tomatoes on top. Cook on two sides until the skin is charred but the vegetables aren't completely cooked. Set on a plate, season with salt and pepper, drizzle with oil, and roll vegetables in the oil.

For tonnato: In a blender, process everything together except the oil. Add the oil in a slow steady stream, as you would a mayonnaise, until emulsified. If thick, add a little water to loosen it up. Taste and adjust seasonings with lemon juice, salt and pepper.

For olive relish, mix everything together. Adjust seasonings as needed.

To serve, using the back of a spoon or a spatula, smear a couple of tablespoons of tonnato on four plates. Arrange the 1/4 of the peppers and tomatoes over the tonnato on each plate. Spoon the relish over the peppers. Garnish with celery and parsley leaves.