



Crostini with Albacore Tuna Tapanade

Enjoy with a glass of Schramsberg Blanc de Blancs

(Yield approximately 2 dozen pieces)

Tuna:

8 ounces fresh albacore tuna
1 tablespoon fennel seeds
1 teaspoon black peppercorns
1 clove of garlic
1 cup olive oil

Tapanade:

3 tablespoon sundried tomatoes, finely chopped
1 tablespoon kalamata olives, finely chopped
1 tablespoon preserved lemon zest, minced
2 teaspoons shallots, minced
1 teaspoon parsley, chopped
½ teaspoon fresh ground black pepper

Crostini:

1 sweet baguette
¼ cup extra virgin olive oil
salt and black pepper

1 tablespoon chives, finely sliced

Tuna:

Preheat the oven to 250°F. Place the piece of tuna in a small, deep-sided baking dish place. Add the fennel seed, black peppercorns and garlic clove. Cover with olive oil. Place the tuna in the oven and cook for 1 hour. The tuna should be cooked through and easy to flake. Allow the tuna to cool in the oil. Strain the oil and save it in the refrigerator for poaching fish in the future.

Tapanade:

When the tuna is cool remove it from the oil and flake it into small pieces in a medium size mixing bowl. Add the sun-dried tomatoes, olives, lemon zest, shallots and parsley. Mix well. Season with black pepper and mix well. Cover with plastic and refrigerate before serving.

Crostini:

Preheat oven to 400°F. Slice baguette on a bias ¼" thick. Brush with olive oil on both sides, season with salt and black pepper then spread out on a sheet pan lined with parchment paper. Bake for 10-12 minutes until golden

To serve, spoon a portion of the tuna tapanade on the crostini, place on a platter and repeat using all the tapanade. Garnish with the chives and serve.