

Chef David's Original Spreadable Tuna Mousse

SPUMA DI TONNO

If I could bring something to the world of gastronomy, this would be my first entry. It is imperative to use a good quality oil-packed tuna when you make this. Since there isn't a standard for retail tuna packing, the recipe calls for the drained weight. Please start with the quantities of the ingredients given. However, due to variations, have a little more lemon juice, balsamic vinegar, and soy sauce to make adjustments. The result wants to be a tame tuna flavor with balanced hints of acidity, salt (from the soy sauce), a hint of balsamic vinegar, and a little creaminess from the butter and cream.

Makes about 1 1/2 cups

- *1 tablespoon fresh lemon juice*
- *1 tablespoon balsamic vinegar*
- *1 tablespoon soy sauce*
- *10 ounces tuna packed in oil*
- *5 tablespoons unsalted butter cut into small pieces and softened*
- *2 tablespoons heavy cream*

Combine the lemon juice, vinegar, and soy sauce.

Place the tuna in a food processor and pulse a few times then process until finely chopped but not pureed.

Add the lemon juice, vinegar, and soy sauce.

Blend until the mixture is smooth.

Use a rubber spatula to scrape the mixture down the sides of the food processor bowl.

Continue to blend the tuna and while the machine is running add the butter a few pieces at a time.*

Add the cream while pulsing the machine. This will only take a few seconds.

Transfer the mixture to a bowl or storage container and keep refrigerated up to five days.

Take the spuma out of the refrigerator 30-45 minutes before serving to let it soften.

** Make sure the butter is incorporated before adding the next amount. Do not over-mix. The butter needs to be blended with the tuna but not whipped to the point it will melt because of the warmth generated in the bowl of the food processor.*

Serve with breadsticks, small toasts, croutons, crackers, in celery stalks or leaves of endive. It can be topped with a drizzle of extra virgin olive oil, thinly sliced radish, piment d'Espelette, Spanish pimentón, a pinch of toasted and ground fennel seeds, shaved bottarga, or thin slices of black truffle. It also makes a great tuna sandwich.