BASCO
GOURMET SPAIN TO YOUR DOOR

Bocadillo de Bonito



PREP TIME
5 MINS

COOK TIME
0 MINS

TOTAL TIME
5 MINS

SERVES 4 PEOPLE

EASY

Ingredients

4 crusty white baguette rolls
260g bonito tuna in olive oil
1 tbsp cider vinegar
5 tbsp mayonnaise
4 Cantábrico salted anchovies
4 guindilla peppers
Salt to taste

Method

Start by draining the oil from the bonito tuna can but leave a little bit in. Lightly break the tuna flakes into a bowl, season with salt and add the cider vinegar and one tablespoon of the mayonnaise to bind the tuna.

To build the bocadillo, cut the bread rolls in half lengthways and spread the mayonnaise on each side. Divide the tuna between the four bottom halves, top with a salted anchovy and a guindilla pepper and close the bocadillo with the top halves. You can hold the bocadillo in position with a toothpick. Serve with ultra cold txakoli.

https://www.bascofinefoods.com/spanish-recipes/bocadillo-de-bonito/