BASCO
GOURMET SPAIN TO YOUR DOOR

Mojete Murciano



PREP TIME
5 MINS

COOK TIME
10 MINS

TOTAL TIME
15 MINS

SERVES 4 PEOPLE

EASY

Ingredients

2 x 400g tins peeled plum tomatoes, drained (reserve a little juice)
200g ventresca bonito tuna, drained and broken into large flakes
½ red onion, finely sliced
3 hard-boiled eggs, peeled and quartered
100g black olives (preferably Aragón-style or Kalamata)
2 tbsp sherry vinegar
5 tbsp extra virgin olive oil
Sea salt to taste

Method

Drain the canned peeled plum tomatoes and gently tear them into large rustic pieces using your hands or a spoon. Place into a large mixing bowl and add a tablespoon or two of the reserved tomato juices for extra flavour.

Add the sliced red onion and black olives to the tomatoes, gently tossing together.

Drizzle over the sherry vinegar and extra virgin olive oil. Season lightly with sea salt. Mix gently so the tomatoes keep their shape.

Arrange the salad onto a serving platter or divide between four shallow bowls. Scatter over the ventresca bonito tuna in generous flakes and top with the quartered hard-boiled eggs.

Leave the salad to rest for 5–10 minutes before serving to allow the flavours to mingle. Finish with an extra drizzle of good extra virgin olive oil and a pinch of sea salt.

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