



Two Tubers

All things potato and truffle

Simple Tuna Patties Served with Quick Truffle Mayo

Ingredients

425g Tin Tuna (I prefer in oil)
350g potato for mashing
1 shallot finely
2 spring onions
1 bunch dill or parsley
2 tlb Mayonnaise
1 tlb Baby capers
2 tsp Dijon mustard
1 egg (may not be required)
½ cup polenta
Additional 2 tlb Mayonnaise
2 tsp Truffle mustard
1 tlb Sour cream

Method

Peel the potatoes, cut them into cubes, and place them in a saucepan. Cover with cold water. Bring to the boil and simmer until the potatoes are just fork-tender. Drain and allow to air dry.

Drain the tuna and flake it. Then, finely chop the shallot, capers, dill or parsley, and spring onions.

Mash the potatoes with the mayonnaise and mustard. Stir in the tuna, shallot, capers, and spring onion. Test the mix to see if it forms and holds a patty. If the mixture is too dry, whisk the egg and fold it into the mix.

Place the polenta in a bowl and form the tuna mix into 6 large or 8 medium patties. Roll each patty in polenta before placing it in a single layer on a plate. Refrigerate the patties for at least 1 hour.

Heat a non-stick pan with enough oil to reach about ¾ cm up the side. The oil needs to be hot before you add the patties, not overcrowding the pan. Cook until brown on one side, flip and cook on the other. The patties can also be baked in the oven. Heat the oil in a baking tray in the oven and place the patties on the tray. Cook for 15 minutes, or until browned underneath, then flip to cook the other side for an additional 15 Minutes.

Drain and serve with truffle mayonnaise.

Truffle Mayonnaise – Mix mayonnaise with truffle mustard and sour cream.