



## Two Tubers

### All things potato and truffle

#### Classic Tuna Casserole with Truffle and a Twist

##### Ingredients

1 Bag (500 g) Dry Pasta of choice. I used spirals. You want a robust pasta that will hold up to double-cooking.  
420g can of Cream of Mushroom Soup  
420g can of Cream of Celery Soup  
2 x 425g tin Chunky Tuna  
½ cup Sour Cream  
½ cup Milk  
2 Cups of grated cheese.  
2 tsp truffle mustard  
½ tsp truffle oil  
2 medium-sized frying potatoes. I used Blue Moon  
¼ cup white vinegar  
1 tlb melted butter and oil.

##### Method

Peel and grate the potato. Place grated potato in a jug or bowl, then top with hot water and vinegar. Stir well to separate the potato and leave to cool.

Cook the pasta in a large pot of boiling water until just cooked, or a little undercooked, and drain. Drain the tuna and roughly flake it. In a bowl, combine the tins of soup, sour cream, and milk, then whisk until smooth. Add the truffle mustard and truffle oil. Mix well before adding the cheese and stirring through. Spoon some of the soup mix into the saucepan used to cook the pasta, add some of the tuna and drained pasta and stir gently to combine. Add more of the soup mix, tuna and pasta, stirring again. Keep adding the soup mix, tuna, and pasta, folding gently to combine until all the soup, tuna, and pasta have been used. Spoon the pasta and tuna mix into a greased baking tray.

Drain the grated potato in a strainer lined with a cloth, then squeeze out excess moisture. Toss the potato in the butter and oil, ensuring all strands are covered. Lay the potato over the casserole and bake in a 180-degree oven for 30 to 45 minutes, until heated through and the potato is browned and crisp.

Serve as is or with a green salad.