



## Tuna Crudo with Stracciatella & Pistachio Pesto

By Anthony Silvio (Vannella Cheese)

Anthony says: "There's no more classic combination in Puglia than raw tuna and creamy stracciatella. Crudo pairs beautifully with stracciatella's sweet, mild flavour, which doesn't overpower the freshness of the fish." If you can't find a good aged caciocavallo for the pesto, use Grana Padano or Parmigiano Reggiano.

**Serves 4 as a starter**



### INGREDIENTS

- 1 x 200g block sashimi-grade tuna, saku-cut (7oz)
- 250g Vannella Cheese stracciatella (9oz)
- Salt flakes, to taste
- Lemon scented extra virgin olive oil, for drizzling
- Crostini (croûtons), for serving

### Pistachio Pesto

- Small handful basil leaves (about 12g)
- Salt flakes, to taste
- 25g aged caciocavallo, finely grated
- 75g pistachio slivers
- 50ml robust extra virgin olive oil, more or less

### METHOD

1. Make Pistachio Pesto: Use a pestle and mortar to crush basil leaves with a pinch of salt. Add caciocavallo and grind it into the basil to create a smooth paste. Briefly pound in pistachios so that some texture remains. Stir in oil to achieve a thick, loose consistency. Set aside.
2. Dice tuna into small cubes.
3. Spread stracciatella on a lipped serving plate.
4. Scatter the tuna over the stracciatella.
5. Spoon Pistachio Pesto over in a random fashion.
6. Sprinkle with salt and finish with a drizzle of lemon oil.
7. Serve with a plate of crostini stacked high.