Tuna **Piedmontese Salad**





4 people | 15 min preparation time | 45 min cooking time

All ingredients

1 tin of 207g la belle-iloise natural Albacore Tuna
1 firm medium tomato
250g firm-fleshed potatoes such as Charlotte
2 eggs
8 small gherkins
2 tablespoons mayonnaise
½ tablespoon of vinegar from the gherkins
2 teaspoons chopped parsley
4 pinches salt
2 pinches ground pepper

Steps

1- Cook the potatoes in their skins in salted water
2- Hard boil the eggs
3- Leave to cool and then peel them
4- Make the sauce by mixing the mayonnaise, vinegar, salt, pepper, sliced gherkins and chopped parsley in a large bowl
5- Add the potatoes and the finely diced tomato, the eggs cut into pieces, and the drained tuna flaked with a fork
6- Mix and chill before serving