

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
 $\frac{1}{2}$ **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