

# 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