Spiced and Aromatics Tuna Cake with Sun-dried Tomatoes & Mozzarella





6 people | 25 preparation time | 40 min cooking time

All ingredients

1 tin of 160g of la belle-iloise white Tuna with Spices and Aromatics
130g of flour
1 courgette
200g of sun-dried tomatoes
100ml of semi-skimmed milk
3 tablespoons of oil (use the oil from the tin of tuna)
3 eggs
125g of mozzarella
1/2 sachet of yeast

Steps

1- Preheat the oven to 180°C
2- Dice the courgette. Fry in 3 tablespoons of oil for 8 minutes. Drain the courgettes and set them aside
3- In a mixing bowl, mix together the flour, baking powder, eggs and milk
4- Add the mozzarella, cut into large cubes, and the sun-dried tomatoes, chopped into small pieces
5- Add the flaked spiced and herb-flavoured tuna, along with the oil from the tin. Mix gently
6- Pour the mixture into a greased loaf tin
7- Bake for 40 minutes
8- Leave to rest for 30 minutes before serving