

# 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