Tuna and potato loaf





6 people | 20 min preparation time | 45-50 min cooking time

All ingredients

For the loaf:
3 tins of 80 g la belle-iloise Tuna in oil (or flaked)
2 eggs
1 packet instant mashed potatoes (125 g)
1/2 litre cold water
50 g breadcrumbs
15 g grated Parmesan
1 teaspoon capers
5 pitted black olives
4 salted anchovy fillets
1 pinch ground pepper
1 teaspoon chopped basil
1 teaspoon chopped parsley
For decoration: **1** lemon slice and **a few** sprigs of parsley

Steps

1- Preheat the oven to 180 °C (gas mark 4)
2- Coarsely chop the olives and the anchovies
3- In a large bowl, mix the eggs, cold water, pepper and potato flakes
4- Add the breadcrumbs, Parmesan, olives, anchovies, capers, herbs and then the flaked tuna with its oil
5- Butter and flour a loaf mould and pour in the mixture
6- Bake for 45 to 50 min. Check cooking by inserting the tip of a knife into the centre: it should come out hot
7- Let the cake cool in the mould before covering and placing in the refrigerator
8- Unmould, cut into 1 cm slices and decorate with half a slice of lemon and a sprig of parsley