



JERNEJ KITCHEN

TUNA TOMATO CUCUMBER TRAMEZZINI

Tuna Tomato Cucumber Tramezzini is a simple Italian sandwich recipe with white bread, homemade tuna spread, fresh cucumbers, and juicy tomatoes.

MAKES 4 TRAMEZZINI
PREPARATION: 10 MINUTES

TUNA SPREAD

- 160 g (1x 5oz can tuna)
- 1 garlic clove
- 1/2 shallot or 1/4 onion
- 1 tsp wholegrain mustard
- 1 tsp capers
- 1 parsley sprig
- 1/2 tsp lemon juice
- 1 tbsp butter
- 1 tbsp olive oil
- 1 tbsp sour cream

TRAMEZZINI

- 2 long Tramezzini bread slices or 8 slices white toast
- 1 small cucumber
- 1 large tomato

HOMEMADE TUNA SPREAD

First, make the homemade tuna spread. In a food chopper (or blender), mix together drained canned tuna, garlic, shallot, mustard, capers, parsley, lemon juice, butter, olive oil, and sour cream. Mix until you get a smooth spread. Season to taste with salt and pepper. Keep refrigerated until needed.

TRAMEZZINI S TUNO

Use Tramezzini bread or white toast bread. If you're using toast bread, cut off the brown edges. We will need eight slices of bread to make four Tramezzini. Spread the homemade tuna spread over the bread. Add sliced cucumbers and sliced tomatoes to half of the bread and cover with the rest of the bread to form four sandwiches. Cut into triangles and serve.

TOOLS AND EQUIPEMENT

- [Food chopper](#)
- kitchen knife
- cutting board