

Capponada, Ligurian sea salad

📖 Ingredients

- 4 slices of toasted bruschetta bread
- 2 tablespoon of red wine vinegar
- 10-12 cherry tomatoes cut in half
- 4 anchovy filet—sliced into pieces
- 1 can of tuna in oil—drained and broken into pieces.
- 2 tablespoons of salted capers
- 2 tablespoons of olives
- 2 tablespoons of extra virgin olive oil
- Salt
- 10 leaves of basil

Instructions

- Break the bruschetta bread into pieces.
- Lay bread at the base of the serving plate.
- Sprinkle with 4 tablespoons of water and 1 tablespoon of wine vinegar and add $\frac{1}{4}$ teaspoon of salt.
- Cut the tomatoes into slices and place on the bread.
- Sprinkle tomatoes with $\frac{1}{4}$ teaspoon of salt.
- add the drained tuna, anchovies in pieces, olives and capers.
- Drizzle with 2 tablespoons of extra virgin olive oil
- Garnish with basil leaves.
- Let the salad rest at room temperature.
- Stir gently before serving.

Equipment:

Bowl