

Tuna Cakes with Saffron Dressing

Paired with *Subida*

serves six people

1 medium onion, chopped finely
2 stalks celery, chopped finely
1 red bell pepper, chopped finely
4 6oz cans of Italian tuna in oil
Salt and pepper
2 eggs, lightly beaten
1 cup Italian breadcrumbs
1 cup polenta flour
2 cups olive oil
1/2 cup mayonnaise
1/2 teaspoon saffron
3 tablespoons white wine vinegar
3 tablespoons Extra Virgin Olive Oil
1 pound baby arugula

1. Combine the onion, celery, bell pepper, tuna, eggs and salt & pepper in a large bowl.
2. Shape each tuna cake so that it's about 2" in diameter and 1" thick. Dredge in polenta flour.
3. Heat the oil in a heavy skillet, then fry the tuna cakes, three or four at a time, until they are slightly brown on both sides.
4. Crush the saffron and mix into the mayonnaise.
5. Emulsify the vinegar and olive oil and use it to dress the arugula.
6. Place two tuna cakes on a bed of arugula then top each cake with a tablespoon of the saffron dressing.

