



## Grilled Tuna with a Tomato, Olive & Caper Salsa

For this superb summer dish you can replace the tuna with another fish of your choice, such as salmon, snapper or flathead.

- 4 tbsp *Cobram Estate Rich and Robust extra virgin olive oil*
- 1 tsp crushed black pepper
- 1 tbsp lemon thyme, finely chopped
- 4 tuna cutlets, each about 150g
- salt
- juice of 1 lemon
- 1 tomato, diced
- 1 tbsp baby capers
- 1 hard-boiled egg, cut in small pieces
- 1 tbsp Ligurian or Niçoise olives
- 3 leaves of basil, finely chopped

Place 2 tbsp *Cobram Estate Rich and Robust extra virgin olive oil* on a plate and mix with crushed pepper and lemon thyme. Coat tuna cutlets with this preparation.

Grill tuna cutlets for about 2 minutes on each side. Season tuna with salt.

Meanwhile, lightly combine remaining *Cobram Estate Rich and Robust extra virgin olive oil*, lemon juice, diced tomato, baby capers, egg, olives and basil.

Serve fish on plates, spooning a little salsa over each portion.

Enjoy your Meal

Gabriel Gate.