



# Involtini di Tonno alla Siciliana

## *Sicilian Roll with Tuna*

### Ingredients (6 people):

- 600 gr. (21 oz.) sliced tuna
- 150 gr. (5.3 oz.) breadcrumbs
- 80 gr. (2.8 oz.) grated pecorino cheese
- 20 gr. (0.7 oz.) raisin, doused in water and drained
- 20 gr. (0.7 oz.) pine nuts
- Grinded rosemary
- 1 thinly sliced onion
- Extra virgin olive oil
- Salt and Pepper

### Preparation:

1. In a bowl, combine the breadcrumbs with the pecorino cheese, the raisin, the pine nuts and the rosemary. Add salt and pepper.
2. Stuff the tuna slices with the above mentioned mixture, roll them up and secure with a toothpick.
3. Pan -fry the onion in a big frypan and add the rolls. Cook for 10/15 minutes.
4. Place the rolls in plates and serve.

*Keep Cooking and Enjoying Traditional Roman Food.*

*Buon Appetito!*

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