



LEEFIELD  
— STATION —

MARLBOROUGH · NEW ZEALAND

## Pinot Rosé

### Seared Tuna Crostini with a Sicilian Green Olive Salad

*A delicious and light canapé or starter  
– add a leafy salad and it becomes a light meal.*

<b>SALAD</b>	¼ cup olive oil
16 Sicilian green olives	2 tablespoons white wine or apple cider vinegar
2 tender inner stalks celery, thinly sliced	sea salt and ground pepper
2 spring onions, thinly sliced	<b>TUNA</b>
2 tablespoons capers, well drained	400 grams tuna steaks
1 clove garlic, crushed	olive oil
1 teaspoon dried oregano	<b>TO ASSEMBLE</b>
2 tablespoons chopped fresh parsley or mint, plus extra to garnish (optional)	16 slices Grilled Sourdough (see recipe below)purchased mayonnaise

**SALAD:** Crush the olives with the side of a large kitchen knife and remove the pits. Roughly chop the flesh and place in a bowl with all the remaining ingredients. Season with salt and pepper.

**TUNA:** Rub the tuna with a little oil and season with salt and pepper.

Heat a sauté pan over a medium heat and cook the tuna for 2 minutes each side. Cooking time will depend on how thick the pieces are and how well-done you like your tuna.

Rest the tuna for at least 15 minutes then slice thinly.

**TO ASSEMBLE:** Spread the grilled bread with mayonnaise then top with slices of tuna. Spoon over the salad and garnish with extra herbs, if desired. **MAKES 16**



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### Grilled Sourdough

Brush sourdough slices lightly with olive oil and cook on a hot barbecue or grill plate for 2 minutes each side. Rub one side of the warm bread with a cut clove of garlic.