

MAIALE TONNATO

PORK LOIN WITH TUNA SAUCE

4 lbs boned pork loin
16 flat anchovy fillets and a long narrow pointed tool
2 medium onions
4 celery stalks
2 medium carrots
5 7oz cans (35 oz.) best quality solid white tuna, packed in oil, Italian Style if possible
6 oz tiny capers drained
½ cup freshly squeezed lemon juice
2 -2 1/2 cups of extra virgin olive oil
Chopped parsley
Fresh ground black pepper

Stuff meat with anchovy fillets

In a snug pot just large enough to hold meat and vegetables, add vegetables and meat and just enough water to cover. Bring to a boil and skim. Turn to low simmer and cook till internal temp is 140 degrees. Remove from fire and let meat completely cool in liquid.

Drain tuna and put in food processor with capers, lemon juice and olive oil and process to a fairly runny consistency. If necessary add more oil.

When meat is cold and firm, cut it into slices as thin as possible.

Spread some tuna sauce on bottom of a large, deep serving platter. Cover with a layer of sliced pork.

Cover pork with tuna sauce and continue to layer pork and sauce till both are used up. No pork should show through the sauce on the top layer.

Cover with plastic wrap and refrigerate for at least 24 hours.

Uncover, sprinkle with parsley and freshly ground black pepper and serve.