



Cold vegetable potato pie (modified texture)

Ingredients (serves 2)

2 teaspoons extra virgin olive oil
1 clove of garlic
Salt and black pepper
1.6 g thickening agent

235 g potato
40 ml milk
65 g tomato
30 g onion
25 g pepper
1 boiled egg
55 g carrot
65 g canned tuna
30 g lettuce
65 g mayonnaise

Method

1. Peel the potatoes and boil in water with a little salt. Drain, mash with a fork, and season with salt and pepper. Pass the potato through a sieve. Add milk and mix thoroughly. Set aside.

2. Chop tomatoes, peel and chop onion, carrot, garlic, and pepper. Gently sauté with the oil until well-cooked. Season. Purée with an immersion blender and pass through sieve. Set aside.

3. Mix hard-boiled egg with drained tuna and 20 g of mayonnaise. Purée together and pass through sieve to obtain a fine purée without any lumps. Set aside.

4. Purée clean lettuce with a tablespoon and a half of water using an immersion blender. Pass through sieve and mix with remaining mayonnaise. Add the thickening agent and continue puréeing.

5. Use a ring mould to place a layer of potato first, then a layer of sautéed vegetables, followed by a layer of the egg and tuna mixture, and then another layer of potato. Top off with a layer of lettuce as a garnish. Remove mould and serve.

Recommendations

The amount of thickening agent necessary depends on the brand used. It is important that all the purées have the same texture.