

Tuna Rillettes

(/recipes/11149-tuna-rillettes)

By Pete Wells | Time: 10 minutes | Yield: 4 servings

Ingredients

2 6-ounce cans or one 12-ounce can albacore tuna packed in water, squeezed to remove excess moisture

1 tablespoon minced red onion, more for garnish

2 tablespoons Dijon mustard

$\frac{1}{4}$ cup extra virgin olive oil, more for garnish

Fine sea salt and freshly ground black pepper

Crackers or Melba toast

Preparation

1. Place tuna in a medium mixing bowl and break up with a fork. Add onion and mustard, and mix until tuna is broken into fine pieces.
2. Add oil and mix with a fork into a paste. Season to taste with salt and pepper, and mix again. Transfer to a serving bowl, sprinkle with more black pepper and chopped onion, and drizzle with oil. Serve spread with crackers or Melba toast.

Featured in: [5 Cooks, \\$40, 5 Dishes, 3 Desserts](http://www.nytimes.com/2008/03/26/dining/26inside.html) (<http://www.nytimes.com/2008/03/26/dining/26inside.html>).

Adapted from Eric Ripert