

TUNA PATÉ



INGREDIENTS		UTENSILS	
2 tins of tuna in oil (125g each)	A photograph showing various ingredients for the recipe, including two tins of tuna, a carton of cream, a jar of tomato concentrate, a salt shaker, a block of butter, and some bread, all arranged on a white surface.	whisk/mixer	A photograph showing various kitchen utensils, including a whisk, a bowl, a fork, a spoon, a spatula, a knife, and a microwave, all arranged on a blue tray.
4 eggs		bowl	
1 250cl carton of single cream		fork or spoon	
125g of tomato concentrate		spatula	
salt		knife	
50g butter		mould	
toast		tray or dish	
mayonaisse		microwave	



Mix the tuna (drained) with the 4 eggs, the cream a pinch of salt and the tomato.



Beat until you have a smooth paste.
Put to one side.



Butter the mould.



Pour the mixture into the mould.



Cook the mixture for 8 minutes at a high temperature (750). Check to see if it is cooked by pricking with a fork. If the fork comes out clean it is ready. If not, microwave for 2 more minutes. Continue until it is cooked, but make sure it doesn't go hard.



When it is cold, turn it upside down to get it out of the mould and keep it in the fridge until you are ready to eat it.



Spread the paté on slices of toast and put on a plate or tray to serve.



You can serve with mayonnaise, sliced lettuce and/or thousand island dressing.