Tonnato Sauce

Ingredients

- 1 200g can tuna packed in olive oil, drained
- 2 tablespoons capers, rinsed and drained
- 5 anchovies packed in olive oil, drained
- 3 tablespoons lemon juice
- ½ cup (225ml) extra virgin olive oil
- ½ cup (225ml) Paleo Mayonnaise
- Salt
- Freshly ground black pepper

Method

- 1. Dump all the ingredients in a blender and blitz until smooth and creamy.
- 2. Adjust for seasoning with salt and pepper.
- 3. The sauce can be kept in a tightly sealed container in the fridge for a about a week.