

Tuna meatballs with winter salad



🍴 For 16 meatballs

Ingredients

Tuna meatballs

280 gr of fresh tuna (yellowfin)
2 slices of stale bread
1 small egg
1/2 clove garlic
1/2 teaspoon dill
grated rind of an orange organic
salt

Salad

1 orange | 1 / 2 fennel | 1 small radicchio | 8-10 nuts | salt
and oil

Method

Soak in warm water the slices of stale bread. Cut the tuna into small cubes, add the squeezed bread, egg, grated orange peel, chopped garlic, dill and salt. Knead briefly to form an homogeneous dough, form the meatballs the size of a walnut and steam for 15 minutes. Meanwhile, clean and wash the fennel and radicchio, shell the walnuts and peel the orange. Finely chop the radicchio and fennel, add the walnuts and orange cutted into cubes, season with salt and oil. Serve the salad with tuna meatballs on which you have sprinkled a little dill.