




## Steak tonnato

*This Italian classic is usually made with veal, but lazy-aged steaks add loads more flavour to the dish.*

 Less than 30 minutes   **Serves:** 4

**Recipe Type:** Mains

### Ingredients

#### Main Ingredients

500 grams lazy-aged rump steak  
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1 can tuna chunks in water, drained  
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125 ml PnP mayonnaise  
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3 tbsp capers  
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1 packet PnP wild rocket  
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1 pinch PnP salt  
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1 glug nonstick olive oil cooking spray,  
for grilling  
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1 loaf crusty bread, for serving  
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### Method

- Season steak and rub with oil.
- Chargrill steak for 2-3 minutes on each side.
- Rest for 5 minutes and cut into ½ cm-thick slices.
- Mix tuna and mayonnaise together to form a smooth sauce.
- Lay steak on a platter and dollop over sauce.
- Scatter over capers and rocket, season and serve with crusty bread.