

# OLIVE-OIL-POACHED ALBACORE TUNA, RÉMOULADE, AND CHEDDAR CHEESE

*Between you and me, this is just a fancy name for a tuna melt. The only difference is that this one tastes good. It's not made with flavorless canned tuna packed in water and mixed with sweet mayonnaise-style salad dressing. Nor is the tuna warm and browned around the edges and hiding underneath an oozing slab of bright-orange processed cheese.*

*This sandwich is made with fresh albacore tuna poached in extra-virgin olive oil and then combined with homemade rémoulade. Crumble your favorite farmhouse Cheddar over the sandwich, and leave it under the broiler just long enough to melt the cheese. Feel free to call it a tuna melt, but I think you'll agree it doesn't taste like any other.*

**TO POACH THE ALBACORE:** Place the rosemary, bay leaves, and lemon slices on the bottom of a medium saucepan. Arrange the albacore on top, and pour over the oil to cover completely. Sprinkle with salt and pepper. Cook over low heat for about 8–10 minutes, until the first bubble appears in the oil. (It should still be cool enough to be able to dip your finger in it.)

Immediately remove the pan from the heat, flip each piece of fish over, and cover the pan with a lid. Allow the tuna to sit in the warm oil for about 5–10 minutes, until it's cooked all the way through. Remove the tuna and refrigerate. Strain the oil and chill to room temperature to use in the rémoulade.

Prepare the Ré-moulade with the cooled poaching oil according to the directions on page 207.

Place the tuna in a medium bowl and, using your fingers, flake it into large chunks. Add  $\frac{3}{4}$  cup of the rémoulade, and mix to combine. Season

## FOR THE ALBACORE TUNA

- 1 3-inch branch fresh rosemary
- 2 bay leaves
- $\frac{1}{2}$  lemon, cut into 4  $\frac{1}{2}$ -inch-thick slices, plus extra lemon for squeezing over tuna
- 12 ounces fresh albacore tuna, sliced into  $\frac{3}{4}$ -inch-thick fillets
- 2 cups extra-virgin olive oil
- 2 teaspoons kosher salt
- $\frac{1}{2}$  teaspoon freshly cracked black pepper
- 1 recipe Ré-moulade (see page 207) made with the olive oil from the poached tuna instead of vegetable oil
- 4 slices white or whole-wheat sour-dough bread (or see page 219)
- 1 garlic clove, peeled
- 4 ounces white Cheddar, such as Grafton, Strauss Family, Bravo, or Montgomery
- Approximately 1 bunch fresh chives, minced

with salt, pepper, and lemon juice to taste. If you like, add the remaining rémoulade.

Adjust the oven rack to the upper position, and preheat the broiler.

Grill the bread according to the directions on page 8. Rub one side of each slice of bread with the garlic clove, and place on a baking sheet, garlic side up.

**TO ASSEMBLE THE SANDWICHES:** Pile the tuna unevenly over the bread. Crumble the cheese and scatter unevenly over the center, leaving a 1-inch border of tuna around the edge. Heat under the broiler for about 30 seconds, until the cheese is melted. Squeeze a few drops of lemon juice over and sprinkle them with chives.

# RÉMOULADE

In the bowl of an electric mixer or in a medium stainless-steel bowl, whisk the egg yolk, salt, and mustard by hand. Slowly drizzle in the oil, drop by drop, whisking constantly. As the mixture begins to thicken, add a teaspoon each of the lemon juice and the water.

Once you've added almost half of the oil, place the bowl in the mixer fitted with a whisk attachment and mix on medium speed. Or continue to whisk in the oil by hand. Pour the oil in a slow, steady trickle, scraping down the sides of the bowl as necessary. As the mixture thickens, add a little more of the lemon juice and water, and continue whisking until the remaining oil is completely incorporated and the sauce is thickened.

Stir in the red onion, capers, cornichons, tarragon, and parsley. Season with lemon juice and salt, to taste.

- 1 extra-large egg yolk
- ¼ teaspoon kosher salt
- ½ teaspoon Dijon mustard
- 1 cup vegetable oil
- 1–2 teaspoons fresh lemon juice
- 2–3 teaspoons warm water
- 1 tablespoon red onion, peeled  
and finely chopped
- 2 teaspoons capers, preferably salt-  
packed, rinsed well and  
finely chopped
- 2 teaspoons finely chopped  
cornichons or gherkins
- 1 teaspoon finely chopped  
fresh tarragon leaves
- 2 teaspoons finely chopped  
fresh Italian parsley leaves