



HOBŻ BIŻ-ŻEJT



Jon Camilleri

CH-EAT

- 1 large Maltese Ftira
- **2 170g Cans Blue Angel Tuna**
- 2tbsp sliced olives
- **2tbsp Neri Giardiniera**
- 2tbsp Capers
- 1tbsp Cannellini Beans
- 1 Spring Onion
- 2tbsp Sundried Tomato Pesto
- **2 Neri Sundried Tomatoes**
- 1 small Shallot
- 2tbsp Tomato Paste (kunserva)
- **2tsp Olitalia Extra Virgin Olive Oil**
- Some Iceberg Lettuce Leaves
- **1 Hanini Fresh Cheeselet**
- Salt & Pepper

INGREDIENTS



METHOD

- 1** First start by making the tuna filling. Drain the tuna cans and place them in a bowl, then add the olives, capers, beans, giardiniera, spring onion, and sundried tomatoes.
- 2** Slice a large Maltese ftira in half and spread the pesto on one side, and the tomato paste on the other.
- 3** Drizzle both sides with Extra Virgin Olive Oil.
- 4** Place some crunchy lettuce on the ftira and top it off with abundant tuna filling.
- 5** Finish with some fresh Gozo cheese, finely sliced shallot and seasoning.
- 6** Cut and serve.
- 7** You can enjoy it by itself or serve it with chips or crisps.