Gazpachos with fresh tuna

RECIPE WITH FRESH TUNA OR CANNED TUNA IN BRINE

INGREDIENTS (SERVES FOUR)

- 6 tablespoons of olive oil
- 3 or 4 cloves of garlic (sliced)
- 2 medium-sized ripe tomatoes or 150 g canned chopped tomatoes
- 200 g of fresh tuna or canned tuna in brine cut into small chunks
- Approximately 1.5 litres of water
- 2 bay leaves
- Salt to taste
- A pinch of pepper
- 1 small bag of *El Pastor de la Mancha gazpachos* and quarter of another (250 g)
- 150 g of clams

COOKING METHOD

- In a pan, sauté the garlic and then add the tomatoes, once sautéed, add the tuna stirring for a few minutes.
- Add the water and when it starts to boil, add the *gazpachos*, bay leaves, pepper and clams, allow to simmer for 8-10 minutes.
- They should be juicy, but not soggy.
- Before serving, allow them to rest in the pan for around 5 minutes.
- The dish is traditionally served with the *gazpachos* cut into small pieces, or the easy-to-digest *torta*.
- Total time, around 15 minutes.