



## Featured Recipe

From: Ship of the Month:  
**Wind Surf**

### Pancetta-wrapped Tuna with mushroom & oven-dried tomato salsa

Category: Appetizer (Serves 10)

#### *Ingredients:*

- 2 ½ 10 ounce tuna loin  
(7"x1/5"x1/5")
- 20 slices of pancetta, thinly sliced
- 2 ½ TBSPS unsalted butter
- 1 ½ pints mushroom & oven-dried tomato salsa
- 2 ½ TBSPS scallions, thinly slices
- sea salt, to taste
- freshly ground pepper, to taste



#### *Preparation:*

Spread plastic wrap over work area and lay out pancetta vertically so each piece overlaps the next Season tuna lightly with salt & pepper and place crosswise on the pancetta Gently roll the pancetta around the tuna and tie with butcher twine.

Melt butter in saute pan and sear tuna rolls on all four sides for 2 minutes total Place in 350°(±) oven for 4 minutes until rare. Remove and set aside.

Slice tuna on the diagonal and place medallions on a bed of mushroom/oven-dried tomato salsa. Garnish with scallions.