

# Zanzibar tuna pastilla



2 people

15 min preparation time

15-20 min cooking time

## All ingredients

- 2 tins of 80 g** la belle-iloise Zanzibar flaked tuna
- 1 onion** (90 g)
- 6 sheets** filo pastry
- 40 g** butter
- 30 g** dried tomatoes in oil

## Steps

- 1- Open the cans of tuna and press on the lids, draining the oil into a frying pan
- 2- Lightly brown the thinly sliced onion in this oil
- 3- Add the dried tomatoes cut into quarters
- 4- Allow to cool and then add the tuna
- 5- Brush three sheets of filo pastry with melted butter (stacking them on top of each other)
- 6- Line a 22 cm diameter mould, leaving the pastry hanging over the edge
- 7- Fill with the tuna and onion mixture
- 8- Cover by folding in the overhanging filo sheets
- 9- Turn over so the smooth side is visible
- 10- Repeat for the second pastilla
- 11- Bake in a hot oven at 180 °C (gas mark 4) for 15 to 20 minutes until nicely browned.