Tuna coca (coca amb tonyina)

Yield: 1 pieces

Ingredients

Dough

Plain flour — 500 g

Water — 130 ml

Olive oil — 250 ml

Dry aniseed spirit (anís seco) — 65 ml

Salt — 5 g

Filling

Tuna belly (ventresca) — 250 ~ g

Onion — 1 ~ pcs

Pine nuts — 30 ~ g

Sweet paprika (optional) — to taste

Egg, for glazing — to taste

Steps

1. Put the 250 ml, the 130 ml and the 65 ml on the heat and bring them to the boil.
2. Pour the hot liquids over the 500 g mixed with the 5 g and beat until you have a firm dough.
3. Fry the 1 pcs in a frying pan with a little oil until soft and golden.
4. Mix the fried onion with the 250 g and the 30 g, and add the to taste if you want it.
5. Roll out part of the dough in a tin or on a tray, thinner than the piece you keep back for the lid, so the filling cooks through properly.
6. Spread the filling over the base and cover it with the other layer of dough.
7. Brush the surface with beaten to taste so it comes out glossy and golden.
8. Bake for about 40 minutes at 200 °C, until the lid is well browned.

Sources

Coca amb tonyina (Alicante Turismo): https://alicanteturismo.com/recetas/coca-amb-tonyina/

Fiesta food: this is the typical dish of the Fogueres of Alicante (El Periòdic, 21-06-2023): https://www.elperiodic.com/alicante/gastronomia-fiestas-este-plato-tipico-fogueres-alicante_909673

Traditional Alicante coca amb tonyina (Mayte en la Cocina): https://mayteenlacocina.com/314-receta-coca-amb-tonyina-tradiciona/

Coca amb tonyina (Bonviveur): https://bonviveur.com/es/recetas/coca-amb-tonyina