

Genovese di Tonno

CAMPANIA PLATE



Authentic Italian *Stories*.

A marine reinterpretation of a traditional Neapolitan classic, the authentic Genovese

Chef Viviana Varese, bound to the memory of her family's historical dishes from Campania and to the seafood, has created a personal version of the traditional Neapolitan genovese.

A recipe that can be handed down in glass jar by Bonverre, where tuna becomes the protagonist along with onions from Montoro. The secret, as always, lies in the simplicity of the recipe, in the quality of the ingredient chosen and in the long, patient cooking process, just like the way it is usually done on Sundays in every Amalfi Coast home.

Tuna Genovese, like meat Genovese, is a typical festive menu, and it is the perfect blend of the two ingredients. Thanks to Bonverre, it becomes a true ritual to be shared with family and friends, everyday.



VIVIANA VARESE

A great performer uniting Italy

Born in Maiori, on the Amalfi Coast, the chef enjoys cooking as a synonym for life: it requires passion, commitment, creativity, dedication and humility.

Her background includes important milestones such as chefs Gualtiero Marchesi, Albert Adrià and Joan Roca, pillars of the history of Mediterranean and world cuisine.

VIVA

Today, the realm of Viviana Varese is named VIVA, a restaurant housed in the magnificent spaces of Eataly in Milan, located in what was once the Teatro Smeraldo.

Here Viviana has earned one Michelin star, a reward for bringing a personal philosophy to the kitchen that is more conscious every day: ‘We are men and women, we are human beings. We feel, we change, we exist. We never stop self discovery and self invention. Constantly looking beyond. Viva! (Alive!)’

*Viviana
Vareze*



INGREDIENTS

Onions 68%, **tuna** 21%, pork cheek 5%, extra virgin olive oil, salt, acidity regulator: lactic acid.

NUTRITIONAL VALUES PER 100 GRAMS OF PRODUCT

Energy value	506 kJ / 122 kcal
Fats	8,7 g
of which saturated	1,7 g
Carbohydrates.....	3,9 g
of which sugars.....	3,9 g
Protein.....	6,6 g
Salt	0,82 g

NET WEIGHT 270g

PREPARATION

2  servings

6 minutes 
700W

9 minutes
LOW HEAT
in pan

TIP:
MAIN COURSE!
or stuffing for
fresh pasta



TIPS OF USE

Main courses

serve after warming in the microwave or in a pan

Creative pairing

perfect ingredient for tapas or finger food to share during aperitifs

On pizza

perfect as an ingredient for a pizza at home, whose flavours may remind one of the classic tuna and onion combination

