

La Toscana dei Tonni

TUSCAN PLATE



Authentic Italian *Stories*.

The Tuna of Chianti

The pork tuna, or Chianti tuna, is a traditional Tuscan way of processing the pork meat.

When there were no refrigerators yet, to avoid wasting the surplus pork, farmers kept it in salt for three days, then they cooked it in white wine with bay leaves and spices, and lastly preserved it in oil for months.

After this marinating period, the meat is tender and has a delicate flavour surprisingly similar to tuna in oil. This is how one of the most loved Tuscan recipes came about!



DAVIDE BALDUINI

Paying tribute to Tuscan cuisine

Davide Balduini comes from a family of Tuscan restaurateurs, from whom he learnt recipes and traditions that have always guided him in his work as restaurant entrepreneur in Milan.

Tuscan cuisine resembles its inhabitants: authentic, genuine recipes that are handed down from father to son, or rather from “babbo a figliolo” (in Tuscan dialect).

MIBABBO

After leaving the family restaurant, Davide worked for many years in the organization of catering and events prior to opening his own restaurant ‘La cucina de’ Mibabbo’ in Milan.

Together with chef Roberta Magnani, he offers traditional Tuscan cuisine, drawing inspiration from the different territories of the region and combining traditional methods with contemporary techniques.

A black and white portrait of a man with short, dark hair, looking slightly to the right of the camera with a subtle smile. He is wearing a denim shirt with the sleeves rolled up. His hands are clasped in front of him. The background is dark and out of focus.

*Davide
Baldini*

INGREDIENTS

Pork meat (Italy) 72%, extra virgin olive oil (Italy) 26%, white wine, black pepper, juniper berries, bay leaf, salt, acidity regulator: lactic acid. May contain **sulphites**.

NUTRITIONAL VALUES PER 100 GRAMS OF PRODUCT

Energy value	815 kj / 195 kcal
Fats	11,1 g
of which saturated	2,6 g
Carbohydrates.....	3,2 g
of which sugars.....	0,5 g
Protein	21 g
Salt	3,9 g

NET WEIGHT 270g

PREPARATION

4 
servings

1 minute 
700W



or
**AT ROOM
TEMPERATURE**

TIP:
APPETISER!
enjoy with
bruschetta or
legumes



TIPS OF USE

Main courses

Serve at room temperature, served in classic Tuscan combination: Cannellini beans, potatoes, and chestnut or chickpea flatbreads

Creative pairing

as a stuffing for “tigelle” - buns typical of Emilia Romagna-creating a combo that crosses the Apennines

For a focaccia

warm, it is perfect as an ingredient for filling classic Tuscan focaccia, but also Roman pinsa

