



Rothstein's Mysteries



Select recipes from **Venetian Bind**

A Tri-Star Investigations novel
by Lawrence Rothstein

Tuna Salami
Salame di tonno
with Detective Korb's Aioli
SERVES 6

SALAME

1 medium potato	1 whole egg plus 1 white
2 7oz. cans imported Italian tuna packed in olive oil, drained	Freshly ground pepper, about 6 twists of the mill
1/4 cup freshly-grated Parmesan cheese	Cheesecloth
	Black olives, sliced, for garnish

BROTH

1/2 medium yellow onion, sliced thin	6 parsley sprigs, stems only
1 stalk celery	Salt
1 carrot	1 cup dry white wine

AIOLI

2 egg yolks	3 garlic cloves, coarsely chopped
1/2 teaspoon salt	2/3 cup olive oil (Korb prefers "something from Tuscany—Lucca")
Juice of 1/2 a lemon	

- 1.) Boil the potato, unpeeled, until it is tender. Drain, peel, and mash through a potato ricer or food mill.
- 2.) Mash the tuna in a bowl. Add the grated cheese, the whole egg plus the egg white, the pepper, and the mashed potato.
- 3.) Moisten a piece of cheesecloth, wring it until it is just damp, and lay it out flat on the work counter. Place the tuna mixture at one end of the cloth, shaping it into a salami-like roll about 2 1/2 inches in diameter. Wrap it in the cheesecloth, covering it with at least two layers. Tie the ends securely with string.

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For a moment, the detective's mind returned to childhood in his grandmother's rustic kitchen. She was making mayonnaise in a dented copper bowl. With an ancient whisk, the wrinkled, gnarly hands of the old woman creamed the fresh eggs he had fetched from the coop.

—Venetian Bind

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Tuna Salami *Salame di tonno* with Detective Korb's Aioli CONTINUED

4.) Put the sliced onion, celery stalk, carrot, parsley stems, 1/2 teaspoon salt, and the wine in a saucepan or oval casserole, together with the tuna roll. Add enough water to cover by about 1 inch. Cover the pot and bring to a boil. When it reaches a boil, adjust the heat so that it cooks at the gentlest of simmers. Cook for 45 minutes.

5.) When cooked, remove the tuna roll and, as soon as you can handle it, unwrap it gently. Set aside to cool completely.

6.) While the tuna is cooling, make the aioli. Separate the egg yolks and combine with salt and lemon juice in a food processor.

7.) With the food processor running, very slowly drizzle in the oil in a thin stream. It should take about 2 minutes to pour all of it in if you are going slowly enough, so take your time.

8.) Add the garlic and process for another 20-30 seconds until incorporated completely. Set aside.

9.) Cut the cold tuna roll into slices 3/8 inch thick. Arrange the slices on a platter, overlapping them very slightly. Cover the slices with the aioli and garnish with black olive slices running the length of the platter, over the center of each slice of tuna.

Suggested Wine Pairing:

Korb's favorite, Prosecco Cartizze from Valdobbiadene

Sardines in a Savory Sauce *Sarde in saor*

SERVES 6

2 1/4 lb. whole sardines, gutted, scaled, and heads removed	1.5 oz. raisins
1 cup white wine vinegar	3 tablespoons olive oil
2 bay leaves	Pepper
1 tablespoon sugar	Salt
1.5 oz. pine nuts	Peanut oil, for frying
	2 tablespoons flour, for frying

1.) Finely chop the onions, salt them and lightly fry them for about 30 minutes in olive oil.

2.) Once the onions are golden, add a spoonful of sugar and drizzle with half a glass of white wine vinegar. Set aside.





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Sardines in a Savory Sauce

Sarde in saor

CONTINUED

- 3.) Flour the sardines and fry them in the peanut oil until golden. Use a cloth or paper towel to dry the excess oil.
- 4.) Soak the raisins in warm water for 10 minutes, then squeeze them to remove excess water.
- 5.) Layer the bottom of a bowl with some sardines, and alternate a layer of onions, pine nuts, raisins, and vinegar. Repeat until all ingredients are used, finishing with a layer of onions on top.
- 6.) Add salt, pepper, and bay leaves. Cover tightly with plastic wrap and store in a cool, dry place for at least 24 hours.
- 7.) Serve at room temperature. Sprinkle breadcrumbs, olives, and capers to taste.

Suggested Wine Pairing:

Soave Superiore

Venetian Bind will be out soon from The Wild Rose Press.
Stay tuned for updates from Rothstein's Mysteries!



Tuna Salami recipe adapted from Marcella Hazan.

Hazan, Marcella. "Tuna Salami, Salame Di Tonno." *The Classic Italian Cook Book: The Art of Italian Cooking and the Italian Art of Eating*, Harper's Magazine Press, Brooklyn, New York, 1973, pp. 212–213.

