Tuna Olive Tomato Luncheon Ring

One tomato-tuna luncheon ring, about 3¾ cups (920 ml); 4 modest cold tuna-course portions · Active 30 min · Total 10 hr

Ingredients

- 2 standard ¼-ounce envelopes unflavored powdered gelatin (14 g total), of specified setting strength
- 6 tablespoons cold drinking water (90 ml)
- 2 cups unsweetened tomato juice (480 ml), divided
- 1 tablespoon red-wine vinegar (15 ml)
- ⅛ teaspoon fine salt (0.75 g), or omit if products are salty
- ⅛ teaspoon black pepper
- 9 oz ready-to-eat canned light tuna packed in water (250 g drained), kept cold
- ¼ cup pitted ready-to-eat black olives (40 g drained), blotted and finely chopped
- ⅓ cup very finely diced washed celery (40 g), dried and strings removed
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Set out

Sieve, Fork and clean bowl, Knife and clean board, Small saucepan, Mixing bowl and spoon, Scale and measuring jug, Metal ring mold of at least 1¼-liter capacity, Paper towel, Food thermometer, Cold platter, Refrigerator

Allergens

Fish (tuna). Check labels and substitutions.

Make it

1. Check mold capacity, dry and oil lightly. Drain tuna and olives; flake fish and chop olives, keeping both cold with the dry celery. Bloom gelatin in 90 ml cold water in the mixing bowl 5–10 minutes.

2. Heat 240 ml tomato juice with salt and pepper to 140–150°F (60–65°C), take off heat and stir into gelatin until fully dissolved. Add remaining 240 ml juice and vinegar. Refrigerate, stirring gently every 10 minutes, until lightly syrupy, about 25–40 minutes.

3. Fold in cold tuna, olive and celery. Spoon into ring with at least ½ inch (1.25 cm) below its rim, placing excess in a small separate refrigerator cup. Keep raw-food utensils away from this ready-to-eat mixture.

4. Cover and refrigerate at 40°F (4°C) or below at least 8 hours and until firm through the center. Allow 10 hours total including preparation and suspension; the fish is a listed ready-cooked starting ingredient.

5. For unmolding, set a cold plate beside the refrigerator. Dip only the outside of the metal mold in warm, not hot, water, about 100°F (38°C), for 5–8 seconds without letting water touch food. Dry the outside, loosen just the upper edge with a clean fingertip and invert onto the plate. If stuck, repeat a brief dip rather than shaking violently. Refrigerate again immediately if not serving now. Serve 4 modest tuna-course portions promptly, with the remainder of a meal separately chosen.

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Gelatin starting strength

Use food-grade unflavored powdered gelatin with a manufacturer benchmark of 7 g for about 2 cups (500 ml) plain liquid. Weigh the stated grams: envelope sizes and powder density vary. A flavored dessert packet, collagen peptides, sheet gelatin or agar is not an equal substitute.

Cold service

This is an original retro-inspired recipe, not a recovered 1960s formula. Gelatin is animal-derived; the vegetable ingredients do not make the dish vegetarian. A reliable refrigerator and the stated earlier ingredient deadlines are essential.

Ingredient labels

Tomato juice, olives, canned fish and gelatin can include other ingredients; check the actual labels.

A useful detail

Measured free liquid is 585 ml: 90 ml bloom water +480 ml tomato juice +15 ml vinegar. Tuna 250 g, olives 40 g and celery 40 g add 330 g inclusions. Fourteen grams gelatin supports the acidic, moist ring. No olive brine or tuna water is added.

Keep it well

Keep covered at 40°F (4°C) or below and use within 24 hours of final assembly or any earlier seafood/dairy/opening deadline, whichever comes first. The eight-hour set is included in that day. Keep cumulative unrefrigerated preparation/service below 2 hours, or 1 hour above 90°F (32°C); discard beyond it. Do not freeze or reset a seafood clock by making gelatin.