



*relish* **Portugal**

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Lovers Everywhere*

**AND OTHER**

**TREASURES FROM THE PORTUGUESE SEA**

**DELICIOUS  
DELIGHTS**

# PORTUGUESE MAKERS

## Paulo Tuna The Bladesmith: Extraordinary Knives

At once a master craftsman and a humble maker, Paulo Tuna The Bladesmith has honed his skills, crafting gorgeous knives for the likes of professional chefs including Portugal's Alexandre Silva, Kiko Martins, Vitor Sobral, and João Rodrigues, amongst others. In a 2018 VICE story, Michelin-starred Chef Silva was quoted "Paulo Tuna is the best manufacturer of knives in Portugal, perhaps in the world." Let that sink in a minute.

His work (in partnership with his friend, cutter Carlos Norte) has also graced the kitchen of Copenhagen's famous Noma, considered one of the world's best restaurants. In 2012 Noma sub-chef Leonardo Pereira ordered a Paulo Tuna meat knife. In turn, Noma chef and co-owner Rene Redzepi ordered 90 elegant, custom-made puukko knives to be used as part of Noma's table cutlery.

Yet Sr. Tuna takes equal pleasure in knowing his work plays a role in creating family meals and snacks with friends. His knives are used by home cooks across the globe. From New Zealand to Italy to Africa, Spain, the US, Switzerland, Portugal, and more, this sculptor-turned-bladesmith takes great satisfaction in knowing that these objects play a part in moments of happiness.

Unique and forged by hand in his Caldas da Rainha workshop, no two knives are alike. The Bladesmith—like a mad scientist creating pieces from his passionate imagination paired with his years of experience—transforms raw materials into works of functional art. Customers choose the blade's metal and the type of wood used for the handle (typically a Portuguese national wood). After thoughtful design and the repeated heating, hammering, cooling, and sculpting, each knife's lines come together in harmony, resulting in an ergonomic, well-balanced knife that's comfortable to handle and a pleasure to use.

As for the striking hammered, unpolished metal that adorns the top of each custom blade, Sr. Tuna tells us, "that feature can be seen as the digital impression of the knife, one of the aspects that makes each one unique. It can also be seen as a landscape to remind me of my origins."

And his origins are modest. Deep down, it's long been Sr. Tuna's life goal that every person should have a beautifully-crafted, Portuguese-made Paulo Tuna knife. Recognizing that not everyone is in a financial position to purchase a custom creation, Sr. Tuna is developing a Faca do Povo (folks knife), an item that is affordable to almost anyone. The traditional model knife, artisan-designed with every attention to detail, will be semi-industrially manufactured and he expects to make them available in 2021.



See Paulo Tuna The Bladesmith's prolific work, learn about the metals he uses, order a knife, schedule a shop visit, or learn about upcoming workshops and fairs at [thebladesmith.pt](http://thebladesmith.pt), on Facebook, and Instagram.



## Two Traditional Dishes From Northern Portugal

### Rui Araújo's Braga-Style Cod

- 2 cod loins, presoaked and dried
- olive oil (depending on the size of the pan, use at least 0.5L)
- 2 onions, sliced
- 4 cloves of garlic, 2 roughly chopped, 2 whole
- 4 (or more) potatoes, thickly sliced
- 2 bay leaves
- 1 tbsp of vinegar
- 1 tbsp (or more to taste) sweet paprika (pimentão doce)
- salt to taste

Heat olive oil in a large sauté pan and cook the onions until soft. Add the two chopped cloves of garlic and cook until fragrant. Spoon out of pan, using a slotted spoon, into a serving dish and set aside (place it in the oven to keep warm).

Using the same large sauté pan and the same olive oil fry the potatoes. Remove them to another serving dish, again with a slotted spoon, and place them in the oven to keep warm.

In the same large sauté pan, add the bay leaves and two whole cloves of garlic. When the olive oil is hot again, add the cod and let it sauté. Remove the cooked cod to a platter. Spoon the potatoes around the cod. Top the cod with the onion mix and then vinegar. Drizzle the olive oil (6 or more tablespoons, if you like) you just used over the entire platter.

Sprinkle a tablespoon (or more if you like) of sweet paprika (pimentão doce) over the onions and cod. Serve with a crisp green salad and a cold bottle of quality green wine.

### Paulo Tuna's Feijoada à Transmontana

- 500 gr dried red beans, soaked overnight
- 250 gr smoked pork ear
- 250 gr smoked pork shank
- 200 gr bacon
- 200 gr beef cubes
- 1 chorizo link
- 2 medium onions, chopped
- 2 cloves of garlic, chopped
- 50 ml olive oil
- 1 dl white wine
- 1 bay leaf
- 1 carrot, sliced
- 1 bunch turnip greens, washed and torn
- salt to taste
- chilli pepper to taste

In a large saucepan, cook the beans in the soaking water. When soft, remove the beans and reserve the cooking water.

In the same pan, cook the meat (with the exception of the beef) and chorizo, removing and breaking up each piece as it's cooked.

In another large saucepan, heat olive oil and cook the onions until soft. Add the garlic and cook until fragrant. Add the beef cubes, white wine, and the bay leaf to the onion/garlic mixture. Stew slowly, adding the water from the beans as needed. Add the carrot and turnip greens, cooking until soft. Reintroduce the meat, season with salt and chili, and add the beans. Allow to simmer for 15 minutes or until the flavors are melded. Serve hot with Agulha rice.