Majorcan tapas



Recipe by Dominik Hartmann



Preparation
Cooking time
Portions 4

Toasted bread with ripe tomatoes and colourful vegetable brochettes. Dominik Hartmann's Majorca-inspired aperitif creations.

For steaming the aubergines

600 ml water

300 ml soy sauce

100 g miso paste

½ tsp salt

¼ tsp pepper

4 Italian round aubergines

Preserved aubergines

500 ml olive oil

Gildas

100 g preserved aubergines

100 g green chillies preserved in salt, drained

100 g roasted red peppers preserved in oil, chopped into about 2 cm pieces

100 g pitted green olives

Some olive oil

Some fleur de sel

Pan con tomate

4 ripe tomatoes

½ tsp salt

300 ml sunflower oil

50 g capers, drained

4 slices of sour dough bread

Some olive oil

2 tsp fleur de sel

Additional information

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