



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

