Tumbet with beurre blanc



Recipe by Dominik Hartmann



Preparation
Cooking time
Portions 4

Dominik Hartmann's modern take on the Majorcan tumbet: layered aubergines, potatoes and dried tomatoes, with a Mediterranean beurre blanc made with tomato juice.

Vegetable slices

1 tbsp olive oil

100 g aubergines, thinly sliced

50 g onions, cut into fine rings

200 g butter

¼ bunch of garden herbs, (e.g. rosemary, thyme and sage), finely chopped

¼ clove of garlic, finely chopped

1½ tsp salt

Some pepper

200 g waxy potatoes, thinly sliced

50 g tomatoes, thinly sliced

30 g dried tomatoes preserved in oil, cut into thin strips

Some salt

Beurre blanc

1 tbsp olive oil

3 shallots, finely chopped

10 g ginger, finely chopped

80 ml white Vermouth, (e.g. Noilly Prat)

80 ml white port wine

80 ml white wine

700 ml vegetable bouillon

200 ml tomato juice

50 g dried tomatoes preserved in oil, chopped into pieces

5 g yuzu kosho

220 g butter, chopped into pieces

1 lemon, some grated zest and juice

½ tsp salt

¼ tsp pepper

Herbs and edible flowers, for garnishing

Additional information

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