



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

