



# 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

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- 600 ml water
- 300 ml soy sauce
- 100 g miso paste
- ½ tsp salt
- ¼ tsp pepper
- 4 Italian round aubergines

## Preserved aubergines

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- 500 ml olive oil

## Gildas

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- 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

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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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