

Majorcan Trampó

Preparation time: 15 min. · Level of difficulty: very easy ·

Quantity

Ingredients for 2 people.

Ingredients

4 piece

4 piece

1 piece

1 tin

Preparation

Halve the tomatoes, remove the stalk and cut into small cubes. Halve the peppers, remove the seeds and the stalk and also dice finely. Peel and finely dice the onions. Mix everything together in a bowl.

Before serving, add a good glug of olive oil and salt, season with a little wine vinegar to taste and place in a serving bowl or divide between 2 plates. Top with sea fennel and tuna if desired.

For the pa amb oli, lightly toast the bread slices. Cut the tomatoes in half and rub half a tomato on one side of each slice of bread. If the tomato is nice and ripe, only the skin should remain. Then drizzle 1-2 tablespoons of olive oil on each slice and salt lightly. Then top the slices with cheese and ham. Decorate or serve with cleaned spring onions, pepper halves, olives and sea fennel.

Bon profit!