

Majorcan tumbet

Preparation time: 50 min. · Level of difficulty: easy ·

Quantity

Ingredients for 4 people as main course.

Ingredients

4 piece Potatoes
2 piece Aubergines
3 piece Zucchini
2 piece Red peppers
7 piece Tomatoes
1 piece Garlic bulb
3 piece Bay leaves
Marjoram
400 ml Extra virgin olive oil
Flower sea salt

Preparation

Cut the potatoes into 1-2 cm thick slices. Heat a deep frying pan or a wok pan with the olive oil. Add a few cloves of garlic to the hot oil, when they gently bubble, fry the potato slices in 2 to 3 batches until honey-coloured, drain on kitchen paper.

While still on the plate, salt and place in a baking dish as the first layer. Cut the aubergine and then the courgettes and do the same as with the potatoes. Before roasting each vegetable, renew the garlic.

Pour the sautéed aubergines over the potatoes and then the courgettes.

Slice the tomatoes a little thicker.

Heat another pan over a medium heat, add the olive oil, crush one or two cloves of garlic and add to the pan with the bay leaf and marjoram.

Bake the tomato slices briefly in the first pan, drain them on a ladle, and then add them to the second pan. Stir the tomato sauce only slightly, season with salt and pepper.

Then cover the vegetables in the casserole dish with the tomatoes, warm through once properly in the preheated oven and leave to infuse.

Typically served with roast pork loin. But a generous portion with fresh white bread is also a wholesome meal, tasty even reheated a second time.