

Majorcan Pamboli

The Mallorcans love their "Pa amb Oli" (bread with oil). The taste is up to you: the olive oil "Arbequina" tastes mild, the "Picual" spicy and the "Mallorquina" oil fruity. The bread is rubbed with the Ramallet tomato and sprinkled with a little sea salt, that is the basis. After that, there are no limits to your imagination.

- Level of difficulty: very easy

Quantity

Ingredients for 1 person.

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- 2 piece Rustic farmhouse bread or your choice
- 2 tbsp Extra virgin olive oil
- 1 piece Cheese, Serrano ham...
- 1 piece Ramallet tomatoes
- 1 piece Green, mild peppers from Mallorca

Preparation

Choose rustic farmhouse bread and lightly toast the slices.

Pour over good D.O. virgin extra olive oil so that it can soak into the bread.

Halve a Ramallet tomato (particularly firm skin) and grate one half over the bread slice.

Sprinkle with sea salt and top with mahón cheese, feta cheese or Serrano ham.

You can also slice a salad tomato and spread it on the bread, or eat it with tuna, avocado... whatever you like!

Each pa amb oli includes green or black olives and the typical light green peppers - cut into strips. The luxury version includes fonoll marí - sea fennel eaten in individual stems with it.