

# Tumbet



## Ingredients

Aubergine  
Potatoes – peeled  
Courgette  
Red pepper (not hot pepper)  
Canned chopped tomatoes or  
plain passata  
Olive oil  
Hot paprika  
Garlic (crushed)

## Equipment

Chopping board  
Sharp knife  
Frying pan  
Ovenproof serving dish

## Method

1. In a pan, gently heat the crushed garlic in some olive oil. Add the passata or chopped tomatoes before the garlic starts to brown. Add salt, pepper, and a small spoon of sugar and a pinch of hot paprika.
2. Simmer the tomato sauce on a low heat while you prepare the vegetables. Do not let the sauce reduce too much.
3. Heat the oven to 200°C.
4. Prepare the vegetables. Peel and slice the potatoes, slice the aubergine, courgette and cut red pepper into chunky pieces
5. In a large frying pan, heat olive oil just before smoking. Fry the potatoes in the pan in batches until just browned and soft. Lay in bottom of a large serving dish.
6. Slice the aubergine and lay on a baking sheet. Drizzle with olive oil and bake in the oven at 200°C until lightly browned and soft (approx. 15 mins or so, but keen checking it). When cooked, layer the aubergine on top of the potato in the serving dish, followed by the courgette and the pepper. Lightly salt each layer. Cover in the tomato sauce.
7. Reduce oven temperature to 140°C and bake for 10-15 mins. This can be made in bulk, reheated and frozen.

This is a wonderful Mallorcan vegetarian variation of ratatouille, and often served with a hunk of crusty bread. Delicious with red wine!