



**MARIMAR ESTATE**  
VINEYARDS & WINERY

**Tortilla de Berenjenas**  
(Spanish Eggplant Omelet)

Serves 4-6 as a 1st course, 16-18 as a tapa:

6 tablespoons olive oil  
1 large onion, chopped  
2 pounds eggplant, preferably the long, thin Japanese variety, diced small

6 eggs  
1 teaspoon salt  
1/2 teaspoon freshly ground black pepper

Heat 4 tablespoons olive oil in a wide skillet and sauté the onion slowly for 10 minutes. Add eggplant and cook over medium-low heat until very tender, stirring often with a spatula – about 15 or 20 minutes. In a bowl, beat the eggs with the salt and pepper; stir in the eggplant.

Heat remaining 2 tablespoons oil in an 8- or 10-inch nonstick skillet. Pour in the eggplant mixture, reduce heat to low, and cook, shaking the skillet occasionally, until set on the bottom and halfway through the omelet – 15 to 20 minutes. Place on top of the skillet an inverted plate slightly larger than the skillet and turn out the omelet onto it; slide the omelet back into the skillet. Cook until firm and set all the way through – about 5 minutes. Slide omelet onto a serving platter. Serve warm or at room temperature, accompanied by *Pan con Tomate*.

**Pan con Tomate**  
(Bread with Tomato)

Serves 4

8 large 1/3-inch-thick slices of sourdough or country-style white bread  
2 large garlic cloves, peeled and cut in half lengthwise (optional)  
2 very ripe large tomatoes (optional to peel tomatoes)

2 tablespoons olive oil  
Salt and freshly ground black pepper to taste

Toast bread. For garlic lovers, vigorously rub the garlic, with the cut side down, on the warm toasted bread. Purée tomatoes in food processor.

Right before serving, spoon puréed tomato on bread. Drizzle olive oil over and sprinkle with salt and pepper to taste.

**Wine Pairings:**

Marimar Estate Rosaleda Rosé of Pinot Noir  
Marimar Estate La Masía Pinot Noir

**Recipes from:**

*The Spanish Table*, pages 165-166  
& *The Catalan Country Kitchen*, page 41  
by Marimar Torres