



Confit Tomatoes

Preserved tomatoes in olive oil

Recipe by Dillon Kesur

 3.5 hours

INGREDIENTS

- Ripe tomatoes
- Whole garlic cloves
- Salt and pepper to taste
- Winter savory or herbs of choice
- Olive oil

DIRECTIONS

1. Place tomatoes in a deep ovenproof pan, place as many garlic cloves as possible in gaps.
2. Sprinkle with salt and pepper and add herbs if wanted.
3. Cover well with olive oil.
4. Bake very slowly at 110° for three hours.
5. Remove tomatoes and garlic cloves with a slotted spoon.
6. Allow oil and juices left in the pan to settle, then carefully pour off oil into a pot. Try not to include any of the tomato juices! Spoon off any extra oil into the pot of oil.
7. Put oil into an ice cub container and freeze for the coming winter and spring.
8. Puree tomatoes and garlic cloves with their juices. Freeze in containers and thaw before use.



Sundays

with Lucie Cutting

on 936AM and the ABC listen app

