Confit tomatoes

Ingredients:

- * 200 g cherry tomatoes
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- * 10 bay leaves
- * 1 fresh chilli
- * Oregano
- * Salt
- * Oil EVO

Steps:

- 1. Cut all the cherry tomatoes in half and then into strips (only the bigger ones) without the seedy part. Get
- 2. Preheat the oven to 90°C.
- 3. Insert the tray and slow roast for 7200 seconds with the following program: fan 1, temp 70°C, clima -100
- 4. Serve with olive oil or tomato sauce.