

jamie oliver

Wine-gummy tomatoes

**SERVES: MAKES ENOUGH FOR 4 JARS****COOKS IN: 4H 20M****DIFFICULTY: SUPER EASY**

Ingredients

3.5 kg large mixed tomatoes

8 cloves of garlic

olive oil

½ a bunch of fresh soft herbs, such as
chives, mint, basil or fennel tops

200 ml extra virgin olive oil

Method

1. Preheat the oven to 100°C/210°F/gas ¼.
2. Halve the tomatoes and lay them cut-side up in two baking trays. Sprinkle lightly with sea salt.
3. Peel and finely slice the garlic, then fleck a couple of garlic slices onto each tray. Drizzle the lot with olive oil.
4. Pop in the oven for 4 hours, or until soft and sticky. Remove from the oven and leave to cool.
5. Roughly chop and scatter with a few herbs, then layer up the tomatoes in sterilised jars.
6. Top up with extra virgin olive oil to cover, pop the lids on and keep in the fridge where they'll sit for up to 2 weeks.

NUTRITION PER SERVING

Calories	Fat	Saturates	Protein	Carbs	Sugars
141	12.2g	1.9g	1.5g	6.1g	5.7g
7%	17%	10%	3%	2%	6%

OF AN ADULT'S REFERENCE INTAKE