



Vegan



Easy



over 2 hrs

Oven Dried Tomatoes in Olive Oil

SERVES: 16 oz. jar

PREPARATION TIME: 10 minutes

COOKING TIME: 4 hours

Ingredients

- 900g cherry tomatoes
- 2 unpeeled garlic cloves
- 2 bay leaves
- 1 tbsp coriander seeds
- 1 tsp dried chilli flakes
- 300-400ml Filippo Berio Extra Virgin Olive Oil
- Salt and freshly ground black pepper for seasoning

Method

1. Preheat the oven to 130C/Fan 110C/Gas Mark 1/2. Cut the tomatoes in half horizontally and place them cut side up on one or two baking trays, making sure they are all in a single layer. Season well with salt and pepper. Bake in the oven for about 4 hours or until the tomatoes are shrivelled looking. Add the garlic cloves and cook for a further 15

mins. Leave until cold.

2. Place the bay leaves, coriander seeds, chilli and garlic cloves in the base of a large seal-able jar that has been sterilised. Pack the tomatoes in on top of the spices, then pour in enough olive oil to cover.
3. Store in a cool place for at least 48 hours before eating. Once opened, store in the fridge and consume within 3 weeks of opening.