

Passata di pomodoro

Preserved slow-roasted tomatoes



For one large tray in a domestic oven

2 to 3 kg fully ripe tomatoes wash, halve (or quarter, depending on size), cut away everything green
2 garlic cloves peel and crush
1 tsp salt and
½ tsp sugar sprinkle over
mix gently with your hands and leave to stand for 2 to 3 hours. Then drain.

1 tbsp olive oil Line the baking tray with paper, rub it with
and lay the tomatoes on it, cut side up.

Put them into the oven, set it to 170 degrees and let them dry for about 1.5 hrs. Turn the oven off and let the tray cool down inside it (using the residual heat). Set aside a few fine halves to serve straight away as an antipasto with mozzarella ... put all the others through the passe-vite (food mill) – the disc with the largest holes will do. That leaves the skins behind. Otherwise remove the skins by hand and chop the flesh coarsely.

Done – either use them straight away, freeze them or sterilise them.

When you actually cook, decide which fresh herbs, pepper and peperoncino to season them with. Then add a generous dash of good olive oil as well and a little more salt if needed.

Drying in the oven makes the tomatoes lose part of their liquid and so they become more aromatic.

A wonderful way to reduce the mountain of tomatoes and to carry the feeling of summer on towards winter!