

Fresh Tomato Passata



1. Start with good quality Roma tomatoes - the ones we bought were thick fleshed, and quite dry inside.

2. Cut these in half and squeeze the excess juice and seeds out as best you can. The liquid inside the tomatoes is often slightly sour - removing and discarding it leaves just the sweet pulp in the finished sauce.

3. Blanch the tomatoes briefly in boiling water - the aim is simply to heat them up and soften them so they'll pass through the food mill. You don't want to actually cook them too much. Drain well.

4. Pass the cooled tomatoes through a food mill or tomato juicer. We put the extruded pulp back through a couple more times to extract every last bit of flavour from it - usually the final pass produces a thick paste which enriches the sauce.

5. Pour boiling water through a clean cloth, then use it to line a colander over a large bowl. Pour the passata into the cloth and allow it to drain until thick. Whatever you do, don't throw out the juice that collects in the bowl below – that's delicious, pure tomato.

Once your passata has drained thoroughly, it can be frozen in small containers for future use.

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