

Homemade tomato paste



Make the most of any extra tomatoes, and store as frozen cubes for up to 12 months. Tomato paste is a great addition of flavour for many recipes.

Ingredients

4 kg ripe tomatoes

2 tbsp Extra Virgin Olive Oil

2 bay leaves

Method:

1. Preheat the grill in the oven.
2. Cut tomatoes in half and grill cut side down for 5-10 min.
3. Remove from oven, peel the tomato once cool enough to handle and discard the seeds
4. Blend the tomato to a puree.
5. Heat a large pot over medium-low heat, add the olive oil, tomato puree and bay leaves.
6. Cook and stir often, until it becomes a paste. Discard bay leaves and leave the paste to cool.
7. Freeze it in an ice cube tray for easy portioning.