

Sun-Blushed Tomatoes

- 1 punnet cherry tomatoes
- 1 punnet baby plum tomatoes
- herbs: you can use any but fresh marjarom, oregano, rosemary or thyme are all good. Whichever you choose chop it up.
- 2 tbsp extra virgin olive oil, plus more when placing into jars
- 2 tsp sea salt
- 2 tsp sugar

Preheat oven to 100 degrees.

Cut the tomatoes into half and spread onto baking trays, sprinkle over the herbs, salt and sugar and drizzle over olive oil and mix well.

Place into the oven and turn the heat down to the lowest, mine was set at 50 degrees.

Leave in the oven for a few hours or until the tomatoes are wilted.

I ended up turning the oven off and leaving them in overnight and in the morning they were perfect.

Using sterilised jars place the cold tomatoes in and then top up the jar with oil.

Seal this tightly, I cut a round circle out of some parchment paper and sat on the top of the jar before screwing on the lid.

Once opened, keep refrigerated and use within approximately 2 weeks.