

SIMPLE BABY HEIRLOOM TOMATO CONFIT

Punnets of heirloom tomatoes are wonderful because of the array of colours and flavour they bring to the dish: vibrant yellow through to bright green, deep crimson and 'black' but this recipe will work with any baby or cherry tomatoes

Serves 6 - 8 with pasta or 4 - 6 as a side

Ingredients:

2 punnets baby heirloom tomatoes
2 punnet baby egg tomatoes
8 cloves of garlic
1-2 cups good olive oil

Method:

Preheat oven to 100
Cut garlic into thin slices
Cut any of the larger tomatoes in half
Spread the garlic and tomatoes into a single layer in glass or ceramic baking dish. Season with salt and pepper and slosh over enough olive oil so that the tomatoes are around 3 quarters submerged.
Place in oven, turning the temperature down to 50 degrees.
Cook for around 4 - 5 hours. The tomatoes will start to soften and loose shape but will not loose their colour or brown.

To serve:

Toss the oil and the tomatoes through pasta with some freshly torn basil and buffalo mozzarella (home made orreichette is my favourite)

Or drain off some of the oil and use the tomatoes as a side dish or toss through salad greens.

Will store well in the fridge though the oil will solidify. It will soften again as soon as you bring it back to room temperature

RECIPE BY SAM MACKIE DECEMBER 2009, THE COOKS LARDER.