



## The Kitchen Café Takeaway

### Confit Tomatoes By Tom Kitchin

**Prep time: 3 - 4 hours**  
**Serves 4**



## Ingredients

2 x punnet of cherry tomatoes  
Extra virgin olive oil  
3 cloves of garlic (peeled and sliced)  
½ bunch basil  
Salt and pepper

## Method:

- Pre-heat the oven to 50 degrees.
- Cut the tomatoes in half and place them in a mixing bowl.
- Add a good dash of olive oil, the sliced garlic, the basil and salt and pepper.
- Toss the tomatoes.
- Meanwhile, prepare a tray with a cooling rack on top and carefully place tomatoes on top.
- Place it into the oven or warm area above the oven or Aga, and leave to dry for 3-4 hours until completely dry.
- Then leave to cool and place them in a jar and cover with oil.
- Place the jar in the fridge to store.

Wednesday lunchtime from 1315-1400  
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