



## JERNEJ KITCHEN

# TOMATO PURÉE

*Easy, Simple, Homemade and Delicious. 3 ingredients only.*

MAKES	4	LITERS
PREPARATION:	30	MINUTES
COOK:	180	MINUTES

### TOMATO PURÉE

10 kg fresh, ripe tomatoes

70 g salt

2 bunches of basil

### TOOLS AND EQUIPEMENT

kitchen towel

large pot

strainer

[jars with lids](#)

large bowl

### PREPARE AHEAD

Rinse the tomatoes under cool water and pat dry with a clean kitchen towel. Remove the core and quarter the tomatoes. Place the tomatoes in a large pot, add the half of the salt and two bunches of fresh basil, stir well. Cover with a cheese cloth (or kitchen towel) and leave for about 12 - 16 hours at room temperature. This way the tomatoes will infuse that lovely tomato flavor.

### COOK THE TOMATO PUREE

Remove and discard the basil (or even better, use it in another dish). Place your pot over high heat and bring to a boil, stirring occasionally. Reduce the heat to medium-low and simmer for about 2 - 3 hours or until there's about 1/3 of the mixture left. Stir occasionally. Add the rest of the salt, stir to combine.

### STERILIZE JARS

Preheat the oven to 100°C / 210°F. Place your jars and lids in a roasting pan and place in the oven for 15 minutes. Pass tomatoes through a strainer over a large bowl and season to taste with the rest of the salt.

### POUR THE TOMATO PUREE INTO JARS

Pour the tomato puree into your jars. Set the lids on the jars and close tightly. Wrap the jars into a kitchen towel and let them cool slowly, for about 12 hours. Then store in a cold, dark place for up to a year or use immediately. Enjoy.