

HOMEMADE TOMATO & CHILLI JAM

INGREDIENTS

- ✦ 5 large tomatoes
- ✦ ¼ teaspoon fresh chilli, roughly chopped
- ✦ 1 tablespoons red wine vinegar
- ✦ 1 tablespoon sugar
- ✦ ½ cup water
- ✦ 1 bay leaf
- ✦ 1 clove



METHOD

- ✦ Place a large pot of water on the boil, & have a deep bowl with ice cold water ready as well.
- ✦ Remove the eye of the tomatoes & on the underside cut an “X” just deep enough to penetrate the skin.
- ✦ Place into the boiling water for 10 seconds.
- ✦ Remove from the water & place immediately into the cold water. You should notice after a few seconds the skin will start pulling away from the meat of the tomato.
- ✦ Remove the skin from the tomatoes.
- ✦ Note how the skin cracks from the meat once it has been placed into the ice water.
- ✦ Dice the tomatoes into whatever size you find comfortable, just make sure the pieces are all equal in size as this allows them to cook evenly.
- ✦ Place the tomatoes, chillies, sugar, water, red wine vinegar, clove & bay leaf into a small to medium pot & place over a medium heat.
- ✦ Allow the tomatoes to break down & the sauce to thicken up-but not too much that it becomes like a caramel, just enough for it to take on a thicker consistency.
- ✦ Make sure to stir the jam & keep a close eye on it.
- ✦ You can adjust the sweetness or acidity of the jam to your liking, but it should be tangy & spicy in flavour.
- ✦ Remove from the heat & place into a well sealed container or sterilized bottle & keep refrigerated.
- ✦ Always make sure to use a clean spoon when serving the jam. The jam should keep for a few weeks provided it is well sealed, the container used is clean & you use a clean spoon at all times.
- ✦ This jam goes well with gamey meat, samoosas, spring rolls & cold/ smoked meats & crusty breads.