

Singita - T O M A T O J A M

Ingredients:

- 2 cups ripe plum tomatoes
- 2 red onions, finely chopped
- 2 cloves of garlic, finely chopped
- 5 sprigs of thyme, leaves picked
- 1 1/2 cups brown sugar
- 200ml white wine vinegar
- 1 tablespoon olive oil



Instructions:

1. Take your tomatoes and remove the eye (where the fruit comes from the plant) and make an “x” on top of the tomatoes using a sharp knife. You do not want to cut deep into the tomato, you just want to break the skin.
2. Next, place all the tomatoes into a pot of boiling water for 30 seconds. Remove the tomatoes from the pot and place directly into a large bowl of iced water and allow to cool completely.
3. Remove the skin from the tomatoes and roughly chop the peeled tomatoes.
4. Add the olive oil to a medium size pot followed by the onions, garlic and thyme.
5. Sweat the onions, garlic and thyme over a gentle heat for 5 minutes.
6. Next add your tomatoes, brown sugar and vinegar and reduce the heat to a simmer.
7. Cook all of the ingredients for \pm 90 minutes, stirring frequently.
8. The tomatoes should have turned slightly translucent by now and have a glossy appearance.
9. Break up roughly with a spoon or purée in a blender, depending on your preferred texture, and then allow to cool. Store in an airtight container.

Enjoy served with dishes like potato gnocchi and asparagus!