

PRESERVING TOMATOES



Rosie's Preserving School
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EQUIPMENT LIST

- Sharp knife
- Chopping board
- Preserving or large pan
- Slotted spoon
- Wide mouth funnel
- Ladle
- Measuring jug
- Large bowl
- Large roasting tin
- Large pan for water bathing
- Pressure canner
- Food processor

Jars, Lids & Labels

Ordinary large jars in suitable sizes to store your Passatta
Canning jars for tomatoes and ratatouille

The number of jars depends on how many tomatoes you have!
Don't forget lids to fit your jars and some labels

Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!

Rosie

INGREDIENTS

- See note below
- Olive oil
- Sea salt
- Citric acid
- Fresh basil or other herbs of choice
- Large bottle/jar passata for Ratatouille

Assemble the ingredients that you would like to preserve - a variety of tomatoes, onions, garlic, green beans, courgette, peppers, aubergine



METHOD

Place your chosen jars in a low oven to warm

We will start with processing plain tomatoes which will be water bathed for 35-40 mins

Passata is also an easy bake of mixed Summer vegetables, blitzed in a food processor and then water bathed for 35-40 mins

Ratatouille the famous French meele of Summer vegetables, cooked in Passata can be stored shelf stable after pressure canning

Timing 1hr 15mins for 500ml jars : 1hr 30mins for 1000ml

To keep this mix without pressure canning leave until cold, fill zip lock bags of your preferred size, seal and expel air

Write contents on label and freeze flat to maximise room

The same vegetable mix can be made into Ratatouille Chutney from my recipe site - perfect for stirring through plain pasta for a quick lunch - with some gratings of Parmigiano of course. Chutney can be stored at ambient temperature for up to a year.

<https://recipes.rosiemakesjam.com/how-to-make/ratatouille-chutney>

For more delicious recipes and inspiration visit

<https://recipes.rosiemakesjam.com>