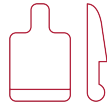




Slow Roasted Tomatoes



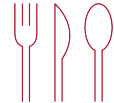
DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: UP TO 1
HOUR



SERVES: 6

Ingredients

6 large ripe tomatoes, stems removed and cut in half

1 bulb of garlic, separate cloves and leave skin on

1 tsp fresh thyme leaves

1 tsp smoked paprika

1 tbsp caster sugar

1 tsp salt

Black pepper

2 tbsp olive oil

1 tbsp balsamic vinegar

Method

Line a baking tray big enough to hold the tomatoes with baking paper. Place to tomatoes cut side up on tray. Sprinkle with garlic cloves, thyme, paprika, sugar, salt and pepper. Drizzle with oil and vinegar.

Select CircoTherm® 130°C and place tomatoes in oven. Roast tomatoes for up to 1 hour or until soft and lightly golden.

Notes

The garlic can be eaten and is a great spread on crispy bread and topped with a tomato.

This recipe is prepared with Neff's CircoTherm. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55–60 g, unless specified.