

Home-made “sunblushed tomatoes”

Sunblushed tomatoes are often both expensive and tasteless but if you can get hold of sweet varieties of British tomatoes or if you grow your own cherry tomatoes this is a great way to use them.

About a kilo of tomatoes fills a large kilner jar but just use what you have – measurements aren't important but try to do lots at one time to justify the lengthy cooking time.

Heat your oven to 80 degrees, fan assisted if possible (if you have an aga then do use that). Slice the tomatoes nearly in half and lay them as figure 8 shapes face side up on cooling racks placed over trays.

Season with sea salt and a good grinding of black pepper and a pinch of brown sugar if your tomatoes are a bit tart. I like to sprinkle over dried oregano or thyme.

Bake for 3 hours and check for doneness. You might need to turn the trays round.

When the tomatoes are a little dried out and the skin is a bit wrinkly they are done.

Pack into a sterilised, wide-mouthed jar and add a couple of peeled cloves of garlic. Top up with a mild tasting oil – sunflower is perfect.

Store in the fridge for up to 2 weeks. Scoop out as needed. Re-use the oil in other dishes when you have finished.