



Cherry Tomato Jam

- from Chef Mariana Brito's cellar

Ingredients:

500g cherry tomatoes 150 g raw sugar
50 g honey
10 g salt

Equipment:

candy thermometer

1. Pick your cherry tomatoes fresh off the plants or get them from your favourite organic tomato producer.
2. Wash the tomatoes and weigh out all the ingredients.
3. In a medium size pot, mix sugar, honey and whole cherry tomatoes.
4. Turn on to medium heat and stir as needed. Bring to a boil and then lower the heat.
5. Take the mix to 105°C. This is the "jam point" temperature.
6. Refrigerate or can to preserve as needed.

Chef Mariana recommends serving this preserve on a cheese and charcuterie board, accompanied by Saltine Baking Company's einkorn sourdough bread.



Long live summer time!