

## 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.

ng live summer time!

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