



Tomato Jam

Recipe by: Clem Pedro

Serves: 1 jar

Preparation: 15 min

Difficulty: Medium

Ingredients :

- 1 red onion, diced
- 2 tablespoons ground coriander
- 2 tablespoons ground cumin
- 1 teaspoon chili flakes
- 5 tablespoons demerara sugar
- ¼ cup brown vinegar
- 700g roma tomatoes

Methods :

Put onions in the pot and slowly fry off until they are browned but not charred.

Once onions are translucent add the coriander, cumin and chili and cook for a further minute to allow the flavors to marry.

Add the tomatoes to the pot and cook over a low heat for 20 minutes or until reduced.

Add the vinegar and sugar and cook for a further 15 minutes or until sugar has dissolved and mixture has reduced.