

What Katie ate...

BALSAMIC ROASTED TOMATOES

YOU WILL NEED

500g large cherry tomatoes
500g truss, plum or heirloom tomatoes
Caster sugar
Good quality balsamic vinegar
Good quality extra virgin olive oil
Maldon sea salt flakes
Freshly ground black pepper

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SERVES 4

What Katie ate...

BALSAMIC ROASTED TOMATOES

Preheat oven to 120° C/250° F.

Place tomatoes on 2 baking trays, drizzle with a good glug or 3 of extra virgin olive oil and balsamic vinegar - there really are no measurements here, just eyeball it. Sprinkle with a little caster sugar then season very well with loads of crushed sea salt flakes and lots of black pepper.

Slow roast in the oven for 2-3 hours.

Eat with a plethora of things - on toast, in pasta or salads. These go with pretty much everything.