

Passata di Pomodoro (Tomato Passata)



STEPHANIE ALEXANDER KITCHEN GARDEN FOUNDATION

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INGREDIENTS

- 4 kg tomatoes
- 1 bunch of basil leaves

METHOD

1. Fill the stockpot with water and bring to the boil.
2. Remove the cores from the tops of the tomatoes and cut a small cross into the bottom of each tomato.
3. *Gently drop the tomatoes into the boiling water until the skins start to split.
4. Remove the tomatoes with the slotted spoon and set aside in the large bowl.
5. Pass the tomatoes through the passa verdura/mouli collecting the passata in a clean bowl.
6. Place 1 basil leaf in the bottom of each sterilised jar and pour the passata over the top. Make sure you leave a 3–4 cm gap at the top. Seal the jars.
7. Place the filled jars in the stockpot with tea towels or cardboard pieces in between them to stop them breaking while they are boiling, then cover the jars completely with water.
8. *Put the lid on the stockpot and bring the water to the boil. Boil for 30 minutes then let the jars cool completely in the water.
9. Dry the jars, label and store in a cool, dry, dark place. The passata will keep for 1 year.

*Adult supervision required.

**To sterilise the jars, simply wash them in hot soapy water, then rinse them in hot water. Place in a stockpot of boiling water for 10 minutes, then drain upside-down on a clean tea towel. Dry thoroughly in an oven set to 150°C. Remove the jars from the oven and fill them while still hot.

This recipe was generously provided by the [Stephanie Alexander Kitchen Garden Foundation](#).