

Tomato and Chilli Jam



500g tomatoes

2 red chillies

4 garlic cloves, peeled

2 tsp fresh chopped ginger

2 tbsp fish sauce or 1 heaped tsp miso paste

100ml red wine vinegar

275g caster sugar

1. Roughly dice the tomatoes. Using a stick blender, puree the whole chillies, garlic, ginger, fish sauce or miso and red wine vinegar together. Transfer to a saucepan with the tomatoes and sugar.

2. Bring to the boil and simmer for 30-40 minutes, stirring occasionally, until the tomatoes have broken down and the mixture is quite thick and jammy (remember it will thicken further as it cools.) Remove from the heat and pour into a jar. Cool then refrigerate before serving.