

Roasted Cherry Tomato Sauce

Season: summer

Serves: 36 tastes

Fresh from the garden: cherry tomatoes, basil, thyme

Equipment:

Medium saucepan

Chopping boards

Cook's knives

Stick mixer

Spatula

Ingredients:

500g cherry tomatoes

Olive oil

1 onion

2 cloves garlic

1 can finely chopped tomatoes

1/2 teaspoon sugar

Freshly ground salt and pepper

Small handful basil leaves, torn

2 sprigs thyme leaves, stalks removed

What to do:

1. Place cherry tomatoes into a baking tray. Add enough olive oil to lightly cover cherry tomatoes and season with salt and pepper. Bake at 200°C for 25 minutes. *(please note this step has been pre-done for you to allow time for the recipe to be completed in class).*
2. Finely chop onion and add to the saucepan along with 2 tablespoons olive oil. Cook over a medium heat for about 5-10 minutes, until the onion is starting to soften and become translucent. Add the chopped garlic and cook for a few minutes, then add the tinned tomato, cherry tomatoes, herbs, sugar, salt and pepper. Stir well.
3. Cook over a medium heat for about 20 minutes, stirring occasionally, until the sauce thickens. Take the sauce off the heat and allow to cool for a few minutes. Blend with the stick mixer until fairly smooth.
4. Top the potato drop scones with a little of the tomato sauce.