

## Cherry tomatoes in olive oil

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An easy and fast recipe to taste cherry tomatoes or grape tomatoes in a different way. Cooking in pot or cooking in jar is a fast type of cooking; it keeps all the flavors and the nutrients in the food, making it tastier and safer from bacteria and temperature changes.



1h



4 people

### Ingredients

500 g cherry tomatoes or grape tomatoes  
200 g extra virgin olive oil  
100 g fresh basil  
5 g salt  
1 pinch of oregano

## Procedure

Wash the tomatoes and the fresh basil, cut the tomatoes in half and put in the pot, alternating every layer with a leaf of basil.

When the pot is full, put the oil to cover, a pinch of salt and oregano. Close the jar loosely and put in the oven for 45 minutes following the chart.

PHASE	TEMPERATURE	TIME	PROBE	HUMIDITY	FAN	PRE-HEATING
1	95°	45'	/	100%	V5	100° for 10'

When the cooking is done, tighten the cap to create the vacuum inside, so you can keep the jar at room temperature.

## Chef tips

Tomatoes cooked in this way will be very fragrant, and the taste will be so intense, ready to be used in every dish you like.

During the winter months, you can use some garlic instead of the basil.

The result will be much tastier and the perfect side for a meat dish.

If you don't like the garlic taste, you can leave it whole inside the jar or you can use some fresh sliced onion.