

## Cherry tomatoes - candied & spiced

**1** Wash and pad dry the cherry tomatoes. In a small pot bring the sugar and water together with the rest of the ingredients to a boil until the sugar has dissolved. Add the cherry tomatoes and reduce the heat to a soft simmer.

**2** Let simmer uncovered for about 20 minutes, the tomatoes should have turned soft, but still hold their shape (some skins may have pulled away from the fruits, that's ok).

**3** Fill into (sterilized) a jar using a funnel tube, close the lid and leave to cool on the counter before storing them in the fridge. I usually don't use sterilized jars here, because I know these tiny treats rarely make it into their second week, so I cannot make predictions how long these would keep.

And by all means - feel free to experiment with different spices and herbs. The yellow tomatoes in the picture were cooked with fresh sage, another jar I did earlier this year featured star anise quite prominently.



### Cherry tomatoes - candied & spiced

*Recipe source: own creation*

Prep time: 30-40 min.

#### Ingredients (yields 1 jar, about 350 ml):

- \* ~200 g cherry tomatoes
- \* 75 g white sugar
- \* ~150-200 ml water
- \* 1 tbsp lemon juice
- \* 1-2 dried small chili peppers
- \* 10 black peppercorns
- \* 4-5 cloves
- \* 1/2 cinnamon stick
- \* 1/4 tsp fine sea salt