

**BEECH OVENS**

SELECTED BY THE WORLD'S LEADING HOTELIERS

## Semi Dried Tomato

Name of dish:	Semi-Dried Tomato	
Cooking Temperature:	100°C	
Cooking method:	Dehydrating	Preparation Time: 20mins
Number of portions:	N/A	Cooking Time: 6hrs
		Time total:6hrs 30mins



<i>Ingredients</i>					<i>Method</i>
Item	Amount	UOM- Kg/Ml/Each			
Ripe Roma tomatoes	1	kg		1	Cut the tomatoes into quarter lengths ways.
Garlic	60	g		2	Combine chopped garlic, rosemary, oil
Rosemary (chopped)	½	bunch			salt and pepper to the tomatoes.
Olive oil	150	ml		3	Arrange tomatoes on a baking tray with
Sea salt	20	g			the skin side down.
Cracked pepper	10	g		4	Place in the doorway of the oven. (coolest
					spot)
				5	<b>Note:</b> Best results are achieved overnight
					when the oven is not in use.