

# Homemade Tomato Ketchup



**MAKES**



**PREP TIME**



**COOK TIME**



**EASY**



**BLENDER**



**PURÉE & SIEVE**



**SAUCEPAN**



**AIRTIGHT  
JAR**

## INGREDIENTS:

- 10 cherry tomatoes including the vine
- olive oil
- 8 red peppercorns
- salt
- 1 tbsp of smoked paprika
- 1 tbsp of sugar
- 1tbsp of balsamic vinegar
- 1 tbsp of worcester sauce
- 1 tbsp of mustard seeds
- few drops of tabasco sauce
- 1 tbsp of red wine vinegar
- 1 tbsp of water
- 1 tbsp of red wine
- ½ tsp of agar and 1/8 tsp of xanthan powder

(both available in health food shops)

## METHOD:

- Cook the tomatoes and their vines in a pan with some olive oil, the peppercorns and some salt
- Add the paprika, sugar, balsamic, worcester sauce, mustard seeds, tabasco and the red wine vinegar and cook for five minutes until the sauce begins to thicken, you can add a little water if it's getting too thick.
- Attach the puree and sieve attachment with the fine screen, strain the mix attachment and keep the solids and keep the liquid to one side.
- Put the solids back into the pan and add the red wine and a splash of water. cook for 5 minutes. strain this into the set-aside liquid. this should leave you with 150ml of liquid.
- Now add the agar and xanthan bring to the boil, decant and leave to cool
- Pour the mixture into the blender and attach, blend on a high speed until the sauce is creamy, store in the fridge in a spotlessly clean airtight container such as a kilner jar.

**KENWOOD**