

# Passata di Pomodoro (Tomato Passata)

**Season:** Summer/Autumn

**Makes:** Approximately 1.8–2 litres

**Fresh from the garden:** basil, tomatoes

Use up all of those late-season tomatoes with this easy passata that can be used for any type of tomato-based dish when tomatoes are no longer in season.

**Notes:** It is important to use very ripe vine-ripened tomatoes. You can use any variety of tomatoes. It is also vital to boil the bottles of passata – if you don't they can explode!

## Equipment:

metric measuring scales  
2 large stockpots with lids  
clean tea towel  
chopping board  
small paring knife  
slotted spoon  
large bowl  
passa verdura/mouli  
sterilised jars and lids\*\*  
clean tea towels or cardboard pieces  
(for storage)

## Ingredients:

4 kg tomatoes  
1 bunch of basil leaves



## What to do:

1. Fill the stockpot with water and bring to the boil.
2. Remove the cores from the tops of the tomatoes and cut a small cross into the bottom of each tomato.
3. **\*Gently drop the tomatoes into the boiling water until the skins start to split.**
4. Remove the tomatoes with the slotted spoon and set aside in the large bowl.
5. Pass the tomatoes through the passa verdura/mouli collecting the passata in a clean bowl.
6. Place 1 basil leaf in the bottom of each sterilised jar and pour the passata over the top. Make sure you leave a 3–4 cm gap at the top. Seal the jars.
7. Place the filled jars in the stockpot with tea towels or cardboard pieces in between them to stop them breaking while they are boiling, then cover the jars completely with water.
8. **\*Put the lid on the stockpot and bring the water to the boil. Boil for 30 minutes** then let the jars cool completely in the water.

9. Dry the jars, label and store in a cool, dry, dark place. The passata will keep for 1 year.

\*Adult supervision required.

\*\*See Shared Table resource *How to preserve safely* for information on how to sterilise jars and lids.

