

# Roasted Tomato Oil

*Swick*

Makes 1/2 cups | Active Time: 15 minutes | Total Time: 2 hours

## Chef's Notes

Feel free to adjust the recipe by adding more or less garlic. You can also add many other herbs and spices, such as Ancho powder. You can even add a touch of honey to make it a bit sweeter.

## Step 1: Preparing Your Mise en Place

- 1 1/2 cups cherry tomatoes
- 5 cloves fresh garlic
- 1 tsp aleppo pepper (or herbs/spice of choice)

Preheat your oven to 225° F (110° C).

Cut the cherry tomatoes in half, lengthwise. You can use about 5 or 6 plum tomatoes instead. The tomatoes must just be good and ripe.

Gather the aleppo pepper and garlic cloves. You can leave the skin on the garlic or remove it – it is up to you.

## Step 2: Roasting the Ingredients

- 1 tbsp extra-virgin olive oil
- sea salt (to taste)
- freshly ground black pepper (to taste)

Toss the tomatoes and garlic with the salt, pepper and olive oil. Place onto a sheet and roast for about 1 1/2 to 2 hours, or until soft and just starting to turn golden around the edges.

## Step 3: Making the Oil

- 1/2 cup extra-virgin olive oil (or to taste)

Place the roasted tomatoes and garlic into a blender. Add the olive oil and purée until smooth. If needed add more olive oil until you reach a thick, but smooth consistency.

Refrigerate overnight to allow the tomato to infuse the oil. Strain through cheesecloth and keep in the refrigerator until ready to use. This oil will keep for quite some time in the refrigerator.