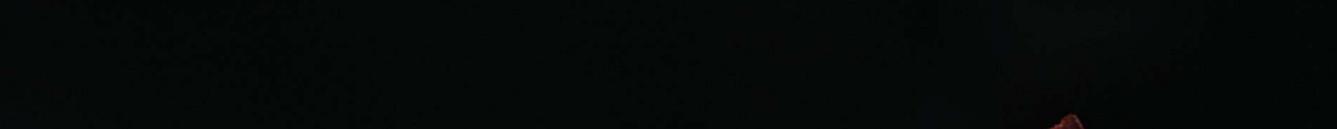
Dulcit











Julciz Filure

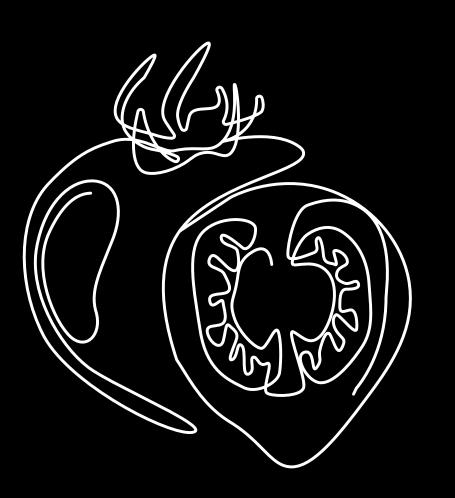
French-style sweet Dulciz tomato tart.

4 servings5 minutes to prepare35 minutes to cook

Wash the Red and Yellow Dulciz tomatoes and cut them vertically in half and place in a saucepan. Add the honey, 1/2 cinnamon stick and the peel and juice of an orange. Let cook over low heat for 30-40 minutes, stirring occasionally to prevent the honey from burning.

Dulciz Red tomatoes \cdot 200g Dulciz Yellow tomatoes \cdot 200g Cinnamon stick $\cdot \frac{1}{2}$ Orange $\cdot 1$ Honey \cdot 60g Pastry cases $\cdot 4$





Let cool and carefully spoon the confiture into pastry cases. Decorate with curls of orange and cinnamon.

How to use: Dulciz confiture can be used in the morning on toast, on sweet biscuits for a snack, served with cheese or served as a dessert in pastry tarts as done so for this recipe.