

Dulciz





Pinch of Comfort



Dulciz Confiture

French-style sweet
Dulciz tomato tart.

4 servings

5 minutes to prepare

35 minutes to cook

Dulciz Red tomatoes • 200g

Dulciz Yellow tomatoes • 200g

Cinnamon stick • ½

Orange • 1

Honey • 60g

Pastry cases • 4

Wash the Red and Yellow Dulciz tomatoes and cut them vertically in half and place in a saucepan. Add the honey, ½ 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.

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.

