



**Miele**

# Tomato ketchup

By Miele

**15 minutes**

Preparation time

**1 hour 10 minutes**

Cooking time

**Makes 1 litre**

Serves

## INGREDIENTS

- 1 kg tomato passata
- 220 g (1 cup) white sugar
- 185 ml ( $\frac{3}{4}$  cup) white wine vinegar
- 1 green apple, peeled, cored and roughly chopped
- $\frac{1}{2}$  brown onion, roughly chopped
- $\frac{1}{2}$  tsp ground cloves
- $\frac{1}{2}$  tsp black pepper
- $\frac{1}{2}$  tsp ground allspice
- 1 tsp salt flakes

## METHOD

1. Place all the ingredients in a large saucepan on medium heat, induction setting 6 and simmer for 1 hour.
2. Using a hand-held stick blender blend the ingredients together until smooth.
3. Sterilise the jars using the 'disinfect items' function on Miele steam ovens. Alternatively steam the bottles upside down for 10 minutes at 100°C.
4. Using a funnel or jug carefully pour the sauce into sterilised jars or bottles.
5. Place the lids onto the jars and place into the steam oven. Steam at 85°C for 30 minutes.
6. Store the jars in a cool dark place for up to 3 months.

### Preserving in a Miele steam oven

- Use clean glass jars and accessories and check them for any defects. Glass jars with twist off lids or glass lids with a rubber seal are suitable. Make sure that all the glass jars are the same size so that bottling is carried out evenly.
- After you have filled the jars with the bottled produce, clean the glass rims with a clean cloth and hot water and then seal the jars.
- Tap the jar gently onto a cloth to help distribute the contents evenly. Fill the jars with liquid. The produce must be completely covered.
- Make use of residual heat by leaving the jars in the oven for 30 minutes after it has switched off. – Then cover the jars with a cloth and allow to cool for approx. 24 hours.
- Sterilise the jars using the 'disinfect items' function on Miele steam ovens. Alternatively steam the bottles upside down for 10 minutes at 100°C.