I love tomatoes. I love them fresh, especially warm from the vine, when picking them means brushing against their fragrant, furry leaves. I love them in crates from the market: plump and juicy and full of promise. I love them racked up at my local grocer, different varieties in colourful rows.

Most of all I love them on my plate. Fresh and sliced and piled on toast. Chopped in a salad with their juices pooling into the dressing. Cooked through a rich and red sauce for pasta. Stirred into a soup lending their sweetness and special kick. Preserved in jars for sweet and savoury pleasures. Yes, it’s a true love affair, reawakened with late summer passion every year.

I hope you enjoy my tomato collection, designed to spur and support your own love affair with gorgeous tomatoes.

x Dani
Passata: A very simple version of a classic cooked tomato sauce.  

Bloody Caesar: A refreshing Canadian version of a Bloody Mary cocktail  

Clam Salad: An easy throw-it-all-together assembly which you can vary with different salad vegetables.  

Semi-dried Tomato Grissini: These breadsticks are a lovely picnic item, or a great bread to start a meal or serve with soup.  

Double Trouble Fennel & Tomato Chutney: This versatile chutney is a good one to bottle but you can also get stuck into it straight away.  

Tomato Chilli Sorbet: A refreshing sorbet with a kick!  

Tomato, Ricotta & Melon Assiette: All the elements of this assiette (literally ‘plate’ in French) are delicious by themselves and next-level when brought together.
PASSATA

My version of this classic cooked tomato sauce is very simple... which is as it should be, because it’s all about the tomatoes. Choose ripe – even slightly over-ripe – tomatoes bursting with flavour. The seeds and skin are traditionally left out of passata but I leave them in because – well, I’ve got a Thermomix. This results in a lighter, brighter coloured sauce than you might be used to.

Use your passata in sauces and soups or, if you’re stuck for a quick meal, eat it as a soup for an instant taste of summer.

**Makes:** about 1.8L  
**Time:** 35 minutes

**INGREDIENTS**
- 100 grams onion, peeled (approx ½ brown onion)
- 1 clove garlic
- 30 grams olive oil
- approx. 1.5 kilograms ripe tomatoes
- a few basil leaves
- 2 teaspoons sea salt

**METHOD**
1. Place onion and garlic into mixing bowl and chop 2 sec/speed 5. Scrape down sides of mixing bowl with spatula.
3. Add 1 kilogram tomatoes, whole if small and halved if large. Chop 7 sec/speed 7.
4. Add another 500 grams tomatoes, ensuring tomatoes don’t reach above maximum level of mixing bowl. Chop 7 sec/speed 7.
5. Add basil leaves and salt. Cook 20 min/100°C/speed 1. Blend 1 min/speed 10, turning slowly from speed 1 to speed 10.

Pour into sterilised jars to preserve or use straight away as soup or sauce.

**Tip**
- To sterilise jars, wash glass jars and metal lids in hot, soapy water. Rinse in hot water, then dry in a 110°C oven. Fill while hot, wipe rim with a wet paper towel, then seal lid. There is nothing more satisfying than hearing the little pop of the suction cap as it cools.
BLOODY CAESAR

This is a two-part recipe with clams and tomatoes. First, we make a cocktail with clam broth (sounds weird but it’s famous in Canada!) then we use the clams in a Thai-style salad.

Bloody Caesar is the Canadian version of a Bloody Mary cocktail and it’s usually made with ‘Clamato’, a commercial drink that combines ‘clam juice’ and tomato. My version uses fresh clam stock, reserved from steaming the clams. The clams are then used in a Thai-style Clam Salad.

Serves: 6
Time: 15 minutes

INGREDIENTS

- 500 grams water
- 500 grams clams
- 400 grams juicy tomatoes
- 2 teaspoons Worcestershire sauce
- Juice of ½ lemon
- 1 long fresh red chilli, seeds removed
- 300 grams ice
- 200 grams vodka

METHOD

1. Place water into mixing bowl and clams into steamer basket. Insert steamer basket and cook for 12 min/Varoma/speed 1.

2. Reserve clams to make Clam Salad (or linguini with tomatoes and parsley, another favourite).

3. Reserve 150 grams of the clam steaming liquid for the Bloody Caesar and keep the rest for use in the Clam Salad dressing.

4. Add the tomatoes, Worcestershire sauce, lemon juice, chilli, ice and vodka. Blend for 45 sec/speed 10.

Pour into tall glasses and serve immediately.
This recipe follows on from Bloody Caesar using the reserved clams and clam broth as the base for this Thai-style salad.

It’s an easy throw-it-all-together assembly which you can vary with different salad vegetables. I use ikan bilis, a dried anchovy condiment popular in Malaysia and Singapore. It’s available in Asian grocers. You could also finely chop a couple of preserved anchovies and use them instead of the ikan bilis.

**Serves:** 6  
**Time:** 15 minutes

**INGREDIENTS**

- 500 grams cooked clams (from making Bloody Caesar)  
- 200 grams cherry tomatoes, halved  
- 2 red shallots, peeled and thinly sliced  
- 80 grams unsalted, roasted peanuts  
- 1 tablespoon ikan bilis (dried anchovies), optional  
- 10 sprigs coriander, leaves only  
- 10 sprigs Thai basil, leaves only  
- Juice of 1 lime  
- 2 teaspoons fish sauce  
- 1 tablespoon sesame oil  
- 60 grams clam broth  
- 2 tablespoons chilli sauce, optional

**METHOD**

1. Place clams in a salad bowl and gently toss with tomatoes, shallots, peanuts, ikan bilis (if using) and herbs.

2. Place lime juice, fish sauce, sesame oil and clam broth in a jar and shake to combine. Drizzle dressing over salad and gently combine.

3. Dollop with chilli sauce (if using) to serve.
**SEMI-DRIED TOMATO GRISSINI**

Grissini are breadsticks, and I love to make them in all sorts of different flavours. These ones are a lovely picnic item, or a great bread to start a meal or serve with soup. Use bought semi-dried tomatoes or make your own (see Tips).

**Makes:** about 10 large grissini  
**Time:** 15 minutes plus 1 hour dough rising & around 4 hours tomato drying

### INGREDIENTS

#### Grissini
- 500 grams baker’s flour  
- 1 teaspoon dried yeast  
- 2 teaspoons salt flakes  
- 50 grams olive oil, plus extra to brush grissini (optional)  
- 300 grams lukewarm water  
- 2 sprigs rosemary, leaves only  

#### Filling
- 1 sprig rosemary, leaves only  
- 50 grams parmesan or grana padano cheese, cubed  
- 120 grams semi-dried tomatoes, whole or roughly chopped (bought or make at home, see Tips)  
- 120 grams fetta cheese, crumbled

### METHOD

#### Grissini
1. Place flour, yeast, salt, olive oil, water and rosemary leaves into mixing bowl. Mix for **6 sec/speed 6**, then for **2 min/Knead**.

2. Turn onto a silicone mat and wrap, or tip into a greased bowl and cover with a damp tea towel or cling wrap. Leave for an hour or so, until dough has doubled in size.

#### Filling
3. Preheat oven to 190°C. Grease or line a large baking tray.

4. Place rosemary and parmesan into mixing bowl and grate for **6 sec/speed 8**.

5. On a silicone mat or a floured board, press dough into a rectangle approx. 40 x 30 cm. Spread semi-dried tomatoes and fetta over the dough, then top with parmesan and rosemary mix. Fold dough in half lengthwise to enclose the filling, pressing gently.

6. Cut dough into approx 10 sticks, twisting and placing on baking tray as you go. Tuck in any tomato or fetta that falls out – there’s a lot of filling, but you want the tomatoes to be tucked in or they are likely to blacken.

*Photo is of the similar Grissini with Apricot & Cardamom Paste from In the Mix. Recipe: Caroline Velik, Photo: Greg Elms.*

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Brush with olive oil, if desired, and place in the oven for 20 minutes, or until golden.

Tips
- Semi-dried tomatoes are available from delicatessens but it’s easy to make your own. If using bought semi-dried tomatoes, drain well before chopping.
- If you have a dehydrator you’re ahead of the game, but it’s not hard in the oven. Start with 10 large, ripe tomatoes and cut them into wedges or slices. Arrange on a non-stick baking tray (no oil necessary and it doesn’t matter if they are crowded, because they will shrink as they lose moisture). Bake in a fan-forced oven at around 95°C with the door slightly open. Leave for four - 10 hours; timing will vary depending on juiciness of the tomatoes. Tomatoes are done when just slightly moist and pliable.
- Store in the fridge for up to five days, or marinate in oil, garlic and herbs if wishing to keep for longer.
DOUBLE TROUBLE FENNEL & TOMATO CHUTNEY

I love chutney. I’ll eat it on sandwiches (especially toasties) and with sausages, spinach pies and cheese platters. This chutney uses fennel seeds and fresh fennel for a double dose of aniseedy charm which is balanced by the sweetness of tomatoes and dates, and the kick of vinegar. It’s a good one to bottle but you can also get stuck into it straight away.

Makes: Makes about 4 x 250 grams jars chutney
Time: 60 minutes

INGREDIENTS

- 100 grams red or brown onion, peeled
- 1 teaspoon fennel seeds
- 180 grams fennel bulb, stalks and fronds trimmed, bulb quartered
- 700 grams ripe tomatoes
- 150 grams white wine vinegar
- 120 grams sugar
- 40 grams pitted dates
- 30 grams olive oil
- 2 pinches flaked salt
- good grind pepper

METHOD

1. Place the onion, fennel seeds, fennel bulb and tomatoes into mixing bowl. Chop for 5 sec/speed 5.

2. Add vinegar, sugar, dates, olive oil, salt and pepper. Cook for 45 min/Varoma/speed 1, or until chutney has thickened slightly and the onion and fennel are tender. (Continue to cook if you prefer a jammier finish.) Once Varoma temperature has been reached, remove MC and place TM basket on TM lid to prevent splashing.

3. Transfer chutney to a bowl for immediate use, or preserve in sterilised jars for up to 1 year.

Tip

- To sterilise jars, wash glass jars and metal lids in hot, soapy water. Rinse in hot water, then dry in a 110°C oven. Fill while hot, wipe rim with a wet paper towel, then seal lid. There is nothing more satisfying than hearing the little pop of the suction cap as it cools.
TOMATO CHILLI SORBET

This recipe is based on a dish by Lynette Macdonald from my first cookbook, *In the Mix: Great Thermomix Recipes*. Lynette serves her tomato sorbet with olive tapenade and prosciutto dust. I also love to serve it with Chilli Lime Crumb and Virtual Bacon Dust, also from *In the Mix: Great Thermomix Recipes*.

Serves: 6 as an entree or 10 as a palate cleanser  
Time: 10 minutes + 8 hours freezing time

**INGREDIENTS**

- 300 grams ripe tomatoes  
- 1 teaspoon chilli flakes  
- 2 sprigs basil, leaves only, plus extra to serve  
- 1 teaspoon salt flakes  
- Zest of ½ lemon, peeled in strips  
- 1 egg white

**METHOD**

1. Quarter tomatoes, place in container and freeze until solid (about 8 hours).

2. Place tomatoes, chilli flakes, basil, salt flakes and lemon zest into mixing bowl and blend **30 sec/speed 9**. Scrape down sides of mixing bowl with spatula and **insert Butterfly**.

3. Add the egg white and mix for **30 sec/speed 4**, or in TM5, for **30 sec/speed 3**.

Scoop into small glasses or bowls, garnish with a sprig of basil and serve immediately.

**Variation**

- Roast tomatoes before freezing for a more intense taste.
TOMATO, RICOTTA & MELON ASSIETTE

All the elements of this assiette (literally ‘plate’ in French) are delicious by themselves. The lemon ricotta can be crumbled over salads, grains or grilled lamb, or simply spread on toast. The granita turns a summer tomato glut into a spicy cold treat, and the consommé is a great palate cleanser to kick off any summer meal. This recipe is from Simon Wright of Auckland’s French Cafe and is from In The Mix 2: More Great Thermomix Recipes.

Serves: 6
Time: 50 mins + up to 4 hours to freeze granita, drain ricotta & mature and strain consommé.

INGREDIENTS

Lemon Ricotta
250 grams buttermilk
700 grams milk
50 grams 35% fat (pouring) cream
2 teaspoons salt flakes
100 grams lemon juice

Tomato Granita
250 grams cherry tomatoes
20 grams chardonnay vinegar
20 grams tomato sauce (ketchup)
few drops Tabasco
20 grams sugar
30 grams tomato juice
pinch of salt flakes

Tomato Consommé
600 grams tomatoes, halved if large
1 shallot, peeled
1 clove garlic, peeled
30 grams white wine

INGREDIENTS cont’d

Tomato & Melon Salad
30 small ripe tomatoes in a variety of colours
¼ rockmelon (cantaloupe)
¼ honeydew melon
3 sprigs of basil, leaves only
fresh herbs, such as mint and basil, and edible flowers, if desired

METHOD

Lemon Ricotta
1. Insert Butterfly. Place buttermilk, milk and cream into mixing bowl and warm 8 min/100°C/speed 3.

2. Add salt flakes and mix 1 min/speed 3 (no heat).

3. Add lemon juice and mix 2 min/speed soft. The acid in the lemon juice curdles the mixture, causing the milk protein (casein) to coagulate into curds.

4. Line a sieve, or the Varoma, with muslin or two layers of clean, damp kitchen cloth, then allow the mixture to stand for another minute before pouring into the cloth to collect the curd. Allow to drain for at least 2 hours, then transfer to a bowl and refrigerate until required.

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**METHOD**

**Tomato Granita**
5. Weigh all ingredients into mixing bowl and add 100 grams cold water. Purée for **15 sec/speed 7**, then scrape down and purée for a further **15 sec/speed 7**. Strain the tomato mixture through a fine sieve, then pour into ice cube trays and freeze until solid. Once completely frozen, place the tomato ice cubes into mixing bowl and **Turbo/3 times**, until ice is ‘powdery’. Store the Tomato Granita in the freezer until required.

**Tomato Consommé**
6. Place all ingredients into mixing bowl and **Turbo/3 times** until the tomatoes are broken up and the ingredients are well mixed. Allow the tomato mixture to marinate for about 1 hour in the mixing bowl (or in another bowl).

7. The mixture now needs to be strained. There are various ways of doing this and they’ll produce slightly different results. Simon lines a large sieve with a coffee filter and drains the mixture into a bowl to create a clear consommé with an intense tomato flavour. It takes about 3 hours. I strain the mixture through 2 layers of clean, damp kitchen cloth in the Varoma. This way takes about 30 minutes but the soup has a pinkish tinge. Either way, place the Tomato Consommé in the refrigerator until required.

The tomato mixture that remains in the cloth is a great topping for bruschetta and will keep for a few days in the refrigerator.

**Tomato & Melon Salad**
8. Bring a pot of water to the boil. Cut a tiny criss-cross at the base of each tomato and blanch in boiling water for 10 seconds. Remove from the pot and plunge into iced water to stop them cooking. Drain the tomatoes and remove the skins—they should slip off easily. Using a melon baller or small knife, make ball shapes from both melons, about the same size as the tomatoes.

**To serve**
Gently mix the tomatoes and melons with a little of the Tomato Consommé and a pinch of salt flakes. Arrange in soup plates. Spoon more of the Tomato Consommé over the salad and crumble over some Lemon Ricotta. Garnish with the basil and other herbs and a spoonful of the Tomato Granita.

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