

ROASTED TOMATO AND BEETROOT JAM

2-3 fresh tomatoes, diced medium

1 Spanish onion, sliced small

3 cloves

1 medium tin beetroot, drained and half juice reserved

1 sprig rosemary

½ tbs balsamic vinegar

½ tsp cinnamon

½ tsp nutmeg

1 tbs brown sugar

Salt and pepper

Preheat oven to 200c.

Arrange tomatoes and onions in large oven proof dish and sprinkle with brown sugar, balsamic, beetroot juice, salt and pepper.

Cook in oven for about 15 mins.

Add remaining except beetroot pieces.

Transfer beetroot pieces to red bowl and mash coarsely with fork.

Add mashed beetroot to oven dish and cook for further 15mins till becoming sticky.

Remove from oven and discard rosemary and cloves.

Stir jam in dish and taste.

Serve warm jam in small bowls for the table.