

Creative **about** *Cuisine*



Cherry Tomato Sauce

INGREDIENTS

1/2 an onion, finely diced
1 clove garlic, crushed
1 sprig of thyme
75ml extra virgin olive oil
500g ripe vine cherry tomatoes
Maldon sea salt and fresh black pepper

METHOD

Sweat the onions and garlic in the olive oil until soft, add the tomatoes and thyme, stew gently until all the tomatoes have broken down and released their juices. Push through a sieve into a clean pan and adjust the seasoning.

