



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 (¾ cup) white wine vinegar
1 green apple, peeled, cored and
roughly chopped
½ brown onion, roughly chopped
½ tsp ground cloves
½ tsp black pepper
½ 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°