

# SAN MARZANO TOMATO CONFIT

*This recipe transforms a perfect paste tomato into a sublime delicacy suitable for pizza or pasta, sandwiches or as a condiment with a platter of antipasto and it all happens while you sleep! Experiment with other flavors that may pair well with tomato such as basil, lime, cumin or other. Try to maximize efficiency by turning the oven up to temperature after it is already being used for another purpose (ie: tonight's meal) and use some masking tape on the oven with a note to remind yourself in the morning not to turn the oven on before checking and removing the product.*

*(OVERNIGHT RECIPE)*

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## Ingredients

12- 15 each San  
Marzano Tomato  
1/3 Cup Olive oil  
3-4 whole Garlic cloves  
1 - 2 teaspoons salt

## Directions

Preheat oven to 450F.

Wash tomato and slice off a small amount from the stem end, then slice in half from top to bottom.

Sprinkle all sides with salt and place cut side down on a baking sheet lined with parchment paper or use a Pyrex baking dish.

Thinly slice garlic and scatter across the tomato halves, primarily on the parchment, and then drizzle oil across the pan to coat ingredients.

When oven has reached temperature, place on the middle rack and close the door.

At this time, turn the oven off, write a note on the oven, and do not open the oven until the following morning.

The next day you will find each tomato half has become a gorgeous deep red color with an aroma of savory garlic and a sweet and unctuous flavor.

Remove the skin by peeling off from the tip end and store under refrigeration until needed.