

CROWD saucing

How to make passata—no cooking /overnight salting method



Prepare the tomatoes. Remove any soft spots, mould, and the cores of the tomatoes (shown) and roughly chop. You do not have to remove the seeds and skins.

Note: If you're working with very juicy tomatoes, you can squeeze out and discard the seeds and watery juice to help your sauce be a thicker passata.

Add the tomatoes to a large bucket or container in the following way:



One layer of tomatoes to cover the bottom of the bucket, then sprinkle salt over this layer of tomatoes.

Use enough salt to have the layer sprinkled evenly. It does not have to be a thick coating.

Repeat this layering process until tomatoes are finished.

Leave for 8 hours/overnight in the bucket.



In the morning, drain the liquid from the tomatoes.

You don't have to rinse the tomatoes, but remember not to add salt to recipes that you use this passata in if you don't!



The tomatoes should have softened and shrunk slightly from the water loss. You can process these tomatoes without cooking them additional.

Process the tomatoes through the machine in small batches. Don't over-fill the funnel or they may spill. Use a tamper (no fingers), to guide the tomatoes down the funnel (pictured).

Reprocess the skins 1-2 times to get the last of the juice from them.



Take the fresh passata and use a ladle and funnel to pour into bottles. Fill the bottles to 2cm below the lid, to allow for the passata to expand when it is heated and preserved in a water bath.

Screw the lids on firmly but not exceedingly tightly — imagine you're putting the lid on a drink bottle. If lids are screwed on too tightly hot air won't be able to escape during preserving. This may result in bottles cracking under pressure. Conversely, if the lids are on too loosely, they may not seal.



Water-bath the fresh passata as per the water-bathing method on page 4.

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