

MOROCCAN TOMATO JAM

*Chefsville
Kids*

COOKEE'S TOOL KIT

Measuring cups & spoons
Cutting Board
Non-stick skillet
Flat cookie sheet
Silmat or baking parchment
Medium bowl
Spatula



Ingredients

2 kg (about 4 1/2 lbs.) ripe tomatoes	1/4 teaspoon pepper, or to taste
3 to 4 tablespoons olive oil	1 teaspoon salt, or to taste
4 tablespoons honey	2 teaspoons orange flower water
3/4 teaspoon ground cinnamon	1 tablespoon sesame seeds

Optional: 1/2 teaspoon ginger or 1/8 teaspoon cayenne pepper

Directions

1. Preheat your broiler to medium-high heat. Line a large, rimmed baking sheet with aluminum foil.
2. Core the tomatoes, cut them in half crosswise and discard the seeds. Arrange the tomato halves skin-side-up on the baking sheet and place under the broiler for about 25 minutes, or until the skins are scorched and can be pinched off, and the tomatoes are very soft. Remove the tomatoes from the oven and allow them to rest until cool enough to handle.
3. Remove the tomato skins and discard them. Coarsely chop the tomatoes and transfer them to a large skillet. Add the olive oil and cook over medium-high heat for about 15 minutes, stirring frequently and mashing the tomatoes while they further soften.
4. When all the liquids have evaporated and the mashed tomatoes have begun to brown, stir in the honey and seasoning. Cook for a few minutes longer and remove from the heat.
5. Stir in the orange flower water and adjust the seasoning. Serve warm or cold, garnish the tomato jam with sesame seeds.

Store the jam in the refrigerator for up to one week.

Serves 8 as a side dish

Prep Time: 20 minutes
Cook Time: 20 minutes
Roasting and cool time: 35 minutes
Total Time: 1 hour, 15 minutes