

Cheese Plait with Home Made Tomato Chilli Jam

Linda McCartney

Method

Tangy sweet jam – delicious with the melted cheese.

Take 8 very ripe tomatoes, put 4 of these in a blender with 2 red chillies, 2 peeled cloves of garlic, 1 thumb of fresh ginger, peeled and roughly chopped and a 1/2 tsp. soy sauce. Blend to a fine puree.

Put the puree with 125g golden caster sugar and 50ml red wine vinegar into a pan and slowly bring to the boil, add remaining tomatoes roughly chopped.

Skim off any foam that forms and then simmer for 35-40 mins, stirring and scraping the sides of the pan regularly. You will have plenty left over to make delicious sandwiches or to dollop on goat's cheese on crispy salad leaves. Pour into a warmed jar, cool and store in the fridge.

Serve the plaits with a generous portion of chilli jam and crisp salad leaves. Wow!