Tomato Jam

1,5 kilo of tomatoes

750g of jam sugar

1 lemon

0,5 teaspoon of coriander powder

0,5 teaspoon of ginger powder

0,5 teaspoon of cumin seeds powder

0,5 teaspoon of nutmeg

1 vanilla stick

2 cinnamon sticks (or 1 teaspoon)

Deseed and chop the tomatoes -put in a big pot with a thick base (3litre)

Add the sugar and stir

Heat up slowly and add vanilla and cinnamon for to taste

Grate the skin of the lemon over the tomatoes (essential for the taste)

Add the remaining spices

Bring to cook and let it simmer slowly for about 20 minutes while stirring regularly.

When it has thickened and is of a jam like consistency put into jars

To make a smoother jam use a food processor before potting

Keep for a week before eating for the flavours to mature.

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