



© Céline de Cérou pour France Olive

Serves 4:

- 500g ripe tomatoes (or tomato puree)
- 100g ginger
- 1 long red pepper
- 1 tbsp allspice
- ½ tbsp cayenne pepper (adjust to taste)
- 100ml balsamic vinegar
- 60-80g cane sugar
- 100g tomato puree
- 150ml **PDO huile d'olive d'Aix-en-Provence**
- Salt, pepper



Preparation: 15 min
Cooking: 1 h

Wash and roughly chop the tomatoes and pepper. Peel and chop the ginger.

Place the olive oil, tomatoes, pepper, ginger and tomato puree in a saucepan. Cook over a low heat for 30 to 40 minutes.

Add the sugar, vinegar, allspice and cayenne pepper and cook over a low heat for 15 minutes.
Season with salt and pepper and blend until smooth.

Pour into a glass jar. Will keep in the fridge for 1 to 2 weeks (cover with a little olive oil to store for longer).

What about the olive oil?

We advise you to use an intense-tasting PDO huile d'olive d'Aix-en-Provence for its aromas of fresh-cut grass and/or raw artichoke, sometimes rounded off with notes of walnut, fresh hazelnut and red berries.

You can also use one of these PDO olive oils: Vallée des Baux-de-Provence, Nîmes, Haute-Provence, Corse - Oliu di Corsica or Provence.