

Dried tomatoes in oil



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For  Glass Jar of 580 ml

Ingredients

250 gr of dried San Marzano tomatoes
1 glass of white wine vinegar
capers in salt (half a little jar)
salted anchovies (about 13-15)
large black olives (about 20)
extra virgin olive q.b.

Method

Soak the dried tomatoes with water and vinegar for half an hour. Rinse the tomatoes and put them to dry on a clean cloth and turn them between whiles. Meanwhile stone the olives, rinse the capers and anchovies and also put them to dry on a clean cloth. Once dried (about 5 hours) put the tomatoes in layers in glass jar. Alternate a layer of tomatoes with a layer of olives, anchovies and capers. However, the addition of these last ingredients makes it more or less tasty, so the quantity is subjective. Finally pour the extra virgin olive oil to cover well the tomatoes and stopper!