



Tomato salsa

A RECIPE BY AN CALLENS

ingredients

- 1,5 kg of tomatoes
- 80 grams of cane sugar
- 2 garlic cloves
- 1 onion
- 1 stalk of celery
- 1 laurel leaf
- 4 cloves
- 1 teaspoon of cinnamon
- 1 teaspoon of cayenne pepper
- 1 teaspoon of white pepper
- 1 teaspoon of sea salt
- 1 capsule/packet of lactobacillus plantarum (starter culture)

directions

- Wash and cut the vegetables.
- Mix the sliced vegetables and herbs.
- Cook without lid for about 2 hours on low heat to let it thicken.
- Let cool to room temperature.
- Add the lactobacillus plantarum and mix it into the sauce with a sterile spoon.
- Pour the mixture into a fermentation jar (close it with a lid and airlock).
- Let the mixture ferment for at least 3 days at room temperature.
- Mix the mixture daily with a spoon.
- After fermentation, store the tomato dip with the lid closed in a fridge.

