

Roasted Tomato Paste

Recipe 1 of 2

Specialized tomato paste for use in the Roasted Tomato Pesto from Humble House.
Prepare the day before making Pesto.



*Equipment needed: Food Processor

Ingredients

1 oz Balsamic Vinegar	½ Cup Olive Oil
1 oz Soy Sauce	2 oz Honey
8 oz Tomato Paste	2 oz fresh garlic (minced or chopped)

We feel it is necessary to warn you that this recipe is very time consuming. Although none of the steps are particularly difficult, it is not an easy process. In fact, I would suggest doubling (or tripling) the recipe and saving the extra in the freezer for another time. 😊

Directions

1. Preheat the oven to 350°.
2. Mix the vinegar, soy sauce, garlic, and tomato paste. Then put in small oven safe container and cook for 20-30 minutes. Stir every 5-8 minutes. You are looking for the mixture to turn very dark red, without the top forming a crust.
3. Remove from oven and allow to cool for 2 hours in the refrigerator.
4. In a separate bowl, mix the honey and oil together.
5. Now that the tomato mixture is cooled, put in the food processor and slowly add the oil and honey mixture until smooth.
6. Remove from processor and put in the refrigerator for use the following day.

Humble House Roasted Tomato Pesto

Recipe 2 of 2

Refrigerate - Shelf life approximately 1 month in the fridge, or 12 months in the freezer.



Ingredients

Everything depends on how much homemade tomato paste you have from the previous recipe.

Weigh the amount of Homemade Tomato Paste you have.

Equal weight Almonds, (sliced or slivers are best)

Equal weight Asiago Cheese

Approx. 1 ½ cups of Olive Oil. (more can be added for consistency)

*Equipment needed: Food Processor

Directions

Reminder: The tomato paste must be cold, we recommend refrigerating for a minimum of 1 night before using. Otherwise the cheese melts during this step and ruins the texture.

1. Add ingredients to the food processor (tomato paste, almonds, cheese, and 1 cup of oil) and puree until smooth. Add remaining oil (or more) until mixture is at desired consistency.
2. Taste, add salt only if necessary. The soy sauce in the paste should have enough salt to flavor the sauce, but everyone's preferences are different.
3. Finally done! (Pat yourself on the back) Enjoy!