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## BLANCHING AND CANNING TOMATOES

STEAM MODE

Tomatoes are plentiful at this time of year and if you like to make your own tomato sauce or preserve excess tomatoes you will be pleased to know your Combi Steam oven can make the work so much easier.

Before cooking tomatoes it's advisable to remove the skin. To do this in the steam oven, heat the oven in the steam mode, make a cross on the base of the tomato and place the tomatoes in the perforated pan. Place them in the oven and steam for 3 - 4 minutes. When you remove the tomatoes, set them aside to cool, slip off the skins and you are ready to either cook with them or you can go ahead and proceed with the canning.

Before canning the first step is to sterilize the jars. Again you will use the Steam mode, simply place the clean jars and lids in the perforated pan and sterilize in the oven for 10 minutes.

Once the jars are cool enough to handle you can go ahead and add the tomatoes, with lemon juice and enough boiling water to fill the jar leaving 1/2 " of space for the tomatoes to expand during the canning.



Put the lids and rings on the jars and place them in the perforated pan. Return the pan to the oven and set the timer for 45 minutes.

Place the jars in a cool spot in the kitchen to cool down and don't disturb them for 24 hours. Check that each jar has properly sealed and store them in a cool dark place until ready to use.

WRITE YOUR NOTES: