

Dried Italian Tomatoes

Cuisine: Chinese

Food category: Vegetables



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Company: Retigo Asia



Program steps

Preheating: 115 °C

1	Hot air	10 %	Termination by time	02:00 hh:mm	90 °C	50 %	
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Ingredients - number of portions - 10

Name	Value	Unit
cherry tomatoes	3	kg

Name	Value	Unit
sea-salt	10	g
olive oil	30	g
thyme	5	g

Nutrition and allergens

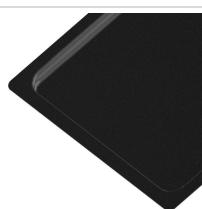
Allergens:

Minerals: Ca, Fe, K, Mg

Vitamins: A, D, E, K

Nutritional value of one portion	Value
Energy	97.7 kJ
Carbohydrate	12.2 g
Fat	3.4 g
Protein	3 g
Water	0 g

Recommended accessories



Vision Bake



GN container Stainless steel full



Enamelled GN container

Directions

- ◇ Wash the virgin tomatoes, drain the water, and then dry them completely with a dry cloth
- ◇ Trim the tomato head and tail, cut from the middle, so that the two halves of the tomato can stand on the baking tray
- ◇ Sprinkle the seasoning and spices evenly on the pulp, and wait until the steam oven is preheated
- ◇ Set the drying mode, the air drying parameter logic is to reduce the humidity, temperature, and wind speed
- ◇ Due to the different sizes of each tomato, try to sort them into different baking trays
- ◇ Observe the air-drying condition for a long time, from small to large tomatoes are air-dried and taken out of the steaming oven
- ◇ Air-dried tomatoes are mostly used in Italian and French cooking, and can be produced and stored in large quantities, with high practicability