

# Dried Italian Tomatoes

Cuisine: **Chinese**  
Food category: **Vegetables**




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## Program steps


Preheating: 115 °C


1


 Hot air


 10 %

 Termination by time

 02:00 hh:mm

 90 °C

 + 50 %



## 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

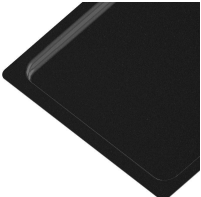
Allergens:  
Minerals: Ca, Fe, K, Mg  
Vitamins: A, D, E, K

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

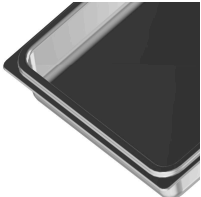
## Directions

- ◇ 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


## Recommended accessories



Vision Bake



GN container Stainless steel full



Enameled GN container