

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

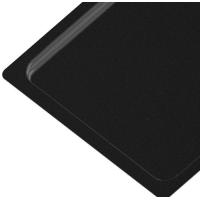
Allergens:
Minerals: Ca, Fe, K, Mg
Vitamins: A, D, E, K

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

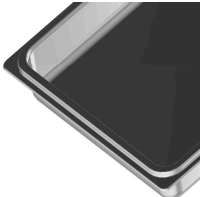
Directions

- ◇ 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