

LTLM Gardens - Petoskey, MI
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TOMATO WATER

Used for drinking or cocktails

As the name suggests, tomato water is the liquid extract of tomatoes. The method of making it is very simple. Chopped tomatoes are left to slowly drip overnight over a cheesecloth-lined colander resting over a bowl. The result is a delicious liquid with a concentrated umami flavour. For best results, use ripe tomatoes when they are in season. If they are not ripe enough, leave them on the kitchen bench for a couple of days until they ripen and soften.

Ingredients:

Ripe tomatoes
sea salt

Equipment Needed:

Colander
Cheese cloth

- Chop the tomatoes or pulse them in a food processor.
- Add sea salt and mix gently.
- Line a colander with cheesecloth set over a large bowl.
- Pour the tomato mixture in, bring the ends of the cheesecloth up and tie them with some cooking twine. Don't press on the mixture as you don't want any solids escaping into the liquid.
- Cover in plastic wrap and store in the fridge overnight.

The next day, what you have left in the bottom of the colander is tomato water.

Discard the solids. Pour the tomato water into a glass bottle or quart jar.

Store in the fridge and use within 3-4 days