



Ilja Harvey of Pudding Pie Cookery School

## HOMEMADE KETCHUP

**makes approx. 500ml**



Pudding Pie  
Cookery School

[www.puddingpie.co.uk](http://www.puddingpie.co.uk)  
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### Ingredients

- 1kg tomatoes of your choice
- or 500g tomatoes and 500g tinned plum tomatoes
- 200ml red wine vinegar
- 70g soft brown sugar
- 1 large red onion, peeled and chopped
- 1 stick celery, roughly chopped
- 2cm piece of ginger, roughly chopped
- 2 cloves garlic, peeled and sliced
- ½ red chilli, deseeded and finely chopped
- 1½ tsp ground coriander
- 2 cloves
- A bunch of fresh basil, leaves picked, stalks chopped
- Olive oil
- 1tsp ground black pepper
- Sea salt

### Method

- 1 Place all the vegetables (except the tomatoes) in a large thick based pan with a splash of olive oil, the ginger, garlic, chilli, basil stalks, coriander and cloves. Also add the ground pepper and sea salt.
  - 2 Cook gently over a low heat for 10-15 minutes until softened, stirring occasionally.
  - 3 Add tomatoes and the water. Bring to the boil and simmer gently until the sauce reduces by half.
  - 4 When reduced, add the sauce to a food processor and add the basil leaves. Blend until smooth.
  - 5 Push through a sieve twice to make it smooth and to get rid of the tomato seeds. This will also make it shiny.
  - 6 Put the sauce into a clean pan and add the vinegar and sugar. Heat and simmer until it reduces again and thickens to the consistency of tomato ketchup.
  - 7 Taste and season.
  - 8 Pour the sauce through a sterilized funnel into a sterilized bottle, seal tightly and place in a dark cool place or the fridge until you are ready to eat it. It should store for six months.
- You can also use courgettes to make a green ketchup, instead of the basil use thyme: tastes amazing!