

Ingredients

- 5 large ripe tomatoes
- ¾ cup exotic mix tomatoes
- 1 medium red onion roughly chopped
- ¼ cup cream
- 4 small bird's-eye chillies – seeds removed
- 1 small red bell pepper roughly chopped
- 5 sprigs thyme – leaves removed
- 2 tsp. crushed garlic
- 2 tbsp. olive oil
- Salt & pepper

Note: You can refrigerate the sauce for 2 weeks or so.

Method

- 1.Pre-heat the oven at 180°.
 - 2.Layer the tomatoes, chillies, onion, thyme and garlic onto a baking dish. Season with salt and pepper and drizzle with the olive oil.
 - 3.Grill in the oven uncovered for 60 minutes until tomato skin starts to shrivel. The tomato skin will be crisp on the outside but soft and juicy on the inside.
 - 4.Place the contents of the baking dish in a blender and pour in all the residual juices from the grilled tomatoes. Pulse until a smooth sauce starts to form. Taste and season some more if necessary.
 - 5.Decant the sauce into a small pot, add cream and allow to simmer on low heat for a few minutes.
 - 6.You can add this sauce to your pasta of choice or directly to meatballs.
- Consider topping the pasta with grated parmesan for a delicious vegetarian midweek meal.