

Tomato and walnut spread

Vegan spread, pesto substitute or spicy dip with fresh tomatoes, walnuts and fine olive oil.

Zutaten
4 Portionen

500 g Cocktail tomatoes
200 g Walnuts
150 g Sunflower seeds
200 g Onions
4 Garlic cloves
4 EL Byodo white wine vinegar
125 g Byodo tomato paste double fruit
2 EL Agave syrup
Byodo sea salt
Pepper
1 TL Chili powder
100 ml Byodo Roast Olive Mild

Zubereitung

Roast the walnuts and sunflower seeds in a pan without oil and then finely chop by hand or with a blender.

Peel the onions, cut into small pieces and sauté in plenty of olive oil in a frying pan. Add the garlic, white wine vinegar, tomato puree and agave syrup and heat while stirring. Add the halved cocktail

tomatoes and season with salt, pepper and chili powder. Simmer for 10 minutes and then puree. Stir in the finely chopped seeds and nuts and mix everything together well. Season to taste with salt and pepper.

Fill the tomato and walnut spread into small jars, cover with a little olive oil to seal in the air and store in the fridge.

Our tip: This recipe not only tastes great as a spread, but can also be used as a pesto substitute or spicy dip.