

Tomato Tomaccio™

One of the most unique cherry tomatoes to hit the market in the past few years, Tomaccio offers unprecedented growth and fruit yield throughout the summer months.

Sweet and delectable, Tomaccio is great when consumed fresh or dried.

Tomaccio is perfect as an accompaniment in pasta, salads, kabobs, pizza and many other dishes,

Tomaccio is a “must have” tomato for any gardener.

DRYING TIPS

Tomaccio tomatoes have an intense, sugary flavor when dried in a food dehydrator or in a conventional oven. Known as the “sweet raisin tomato,” dried Tomaccio tomatoes are great as a portable snack, or as an accompaniment in pasta dishes, pizza, salads, pesto, and many other dishes.

To properly dry Tomaccio fruit, follow the instructions below:

PREP TIME: 15 minutes

COOK TIME: 2.5-3 hours

PREPARING

- 1) Pick, wash and dry ripe Tomaccio tomatoes
- 2) Preheat oven to 300°F
- 3) Line large baking sheet with aluminum foil
- 4) Place whole Tomaccio tomatoes on baking sheet
- 5) Sprinkle 1-2 tablespoons salt over Tomaccio tomatoes



BAKING

- 1) Place in oven at 300°F for 2.5 – 3 hours
- 2) After 2 hours, begin to check tomatoes to ensure that they are dried to preference
- 3) Remove baking sheet from oven after 3 hours

If Tomaccio's require additional drying time, place back in the oven for an additional 30 - 60 minutes.

STORING

- 1) Allow fruit to cool and then place in Ziploc bags to store
- 2) Dried fruit can be stored at room temperature



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To order Tomaccio, contact C. Raker & Sons, Inc. | www.raker.com | 517.542.2316