Tomato Confit with Labneh and Tomato Salt

Ingredients:

* 400g cherry tomatoes
* 2 garlic cloves, or 2 tsp of ready made garlic puree
* A few sprigs of fresh rosemary
* A drizzle of Zaytoun olive oil
* ½ tsp True Origin Tomato Salt
* ½ tsp True Origin Black Pepper
* 400g Labneh
* A sprinkling of True Origin Tomato Salt and Zaytoun Za’atar to taste.

Method:

1. Slow roast the tomatoes in a pan over a low heat with the garlic, rosemary, tomato salt, olive oil and black pepper for 30 minutes.
2. Spread labneh on a serving plate or flatbread.
3. Top with warm confit tomatoes and finish with a sprinkle of tomato salt, a drizzle of olive oil and black pepper.
4. Add za’atar for some extra depth.