



Types of Tomatoes

With so many varieties of tomatoes to choose from, you might be left wondering “what’s the difference?”. We’ve put together this guide to the different types of tomatoes and their uses so you can find the perfect tomato for your next dish. The tomato is eaten in many different ways, raw like a fruit, processed into ketchup or tomato soup, and as an ingredient in many dishes, sauces, salsas, salads, processed into ketchup or tomato soup.



**Red
Beefsteak
Tomatoes**

The king of tomatoes, THE salsa tomato. Red Beefsteak tomatoes are large and meaty with lots of juice, making them ideal to use as a base for fresh sauces and dips. Red Beefsteak’s mild flavour makes them the perfect complement to any dish, without being too overpowering



**Cherry
Tomatoes**

A favourite of tomato lovers everywhere, cherry tomatoes are one the most versatile tomatoes around. With red, orange, yellow, and purple varieties. Sweet and tangy, cherry tomatoes can be cooked, grilled, sauced, and dried—and if you really can’t get enough—even eaten as a raw snack.



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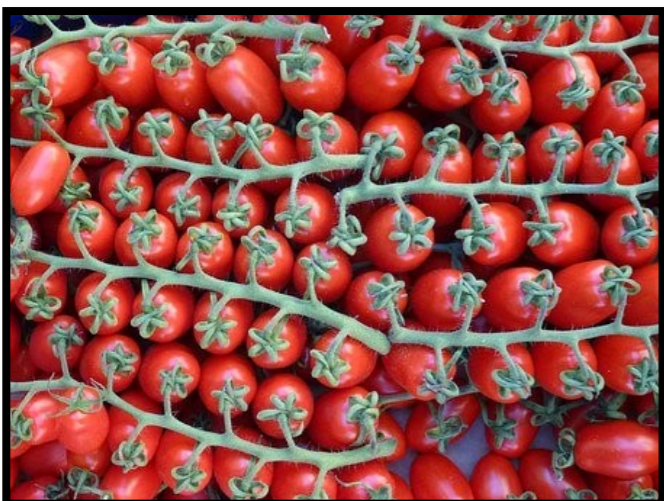
Roma Tomatoes

The quintessential Italian plum tomato, Roma tomatoes are full of flavour with a tangy, garden-fresh tomato taste. This tomato is ideal for making a delicious stew, sauce, or tomato paste



Heirloom Tomatoes

Get back to your culinary roots with heirloom tomatoes. With a wide range of sizes and vibrant colours, heirlooms are also rich in flavour, making them one of the best tomatoes to liven up your dish. Whether you like your tomatoes sweet or tangy, heirlooms have something for everyone.



Tomatoes on the vine

Like their name suggests, these tomatoes are left on the vine to soak in the plant's nutrients until they are fully ripened. The sweet and juicy freshness of a ripe red vine tomato makes them a mainstay in any tomato lover's kitchen.



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Currant Tomatoes

Currants are the smallest tomatoes, about the size of a pea; their diameter reaches about 0.25-inch (5-6 millimetres). The smaller the tomato, the sweeter the flavour. Usually, they're red and yellow, but if you're lucky you may find almost white currant tomatoes. They are great for garnishing, salads, and for amusing children.



Pear Tomatoes

Of course, they look like pears, only smaller in size. They're about the same size as a cherry tomato. Even if you can find orange and red varieties, the yellow pear tomatoes are the most common. They're great for salads or snacking. Kids like these bright yellow teardrops not only for their charming shape but also for their mild flavour



Globe Tomatoes

Globe tomatoes are large, round, and red – sometimes yellow – and they're the most common tomatoes. They are the medium-sized tomatoes that you find in any store. Also called slicing tomatoes, these are the best option for sandwiches and salads. Still, they're considered all-purpose tomatoes, good for eating raw or for cooking.



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Grape Tomatoes

Crisp and crunchy, grape tomatoes come in a variety of colours that range from sweet to tangy. Thanks to their thicker skin, grape tomatoes hold their meaty texture when cooked.

THE MANY USES OF TOMATOES

Tomatoes are used in many of our favourite things to eat. If it were not for tomatoes, we couldn't have...

Pizza sauce

Spaghetti sauce

Lasagne

Salsa

Ketchup

Tomato soup

Bacon, lettuce and tomato sandwiches