



# Tomato sauce

## Ingredients:

BUTTER	20 G	CELERY	15 G	GARLIC CLOVES	1
SMOKED BACON,	45 G	TOMATO CONCENTRATE	225 G	WHITE STOCK	750 ML
ONIONS	50 G	TOMATOES, BLANCHED AND		THYME, BAY LEAVES, PARSLEY STEMS	
CARROTS	40 G	SEEDS REMOVED	300 G	SALT, PEPPER	

	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
1	Butter	20 g	Put in bowl	 115°C	1,500 rpm pulse 100 rpm	4 pulses 6 min	Closed	
	Onions	50 g						
	Carrots	40 g						
	Celery	15 g						
	Bacon	45 g						
2	Tomato concentrate	225 g	Fold in	 130°C	Turbo Intermittent OIOI	10 sec 20 min	Open	Taste and adjust seasoning
	Tomatoes	300 g						
	Garlic	1						
	White stock	750 ml						
	Thyme	–						
	Bay leaf	–						
	Parsley	–						
	Salt	–						
	Pepper	–						
3			Process preparation with Cuisine Kit coulis accessory	–				



### CHEF'S TIP

You can season the sauce as required by adding various herbs (oregano, basil, savory, etc.).

