








Tomato Concasse

Ingredients:

TOMATOES	1 KG	OLIVE OIL	30 G
BLANCHED, SEEDS REMOVED AND DRAINED		SALT, PEPPER, SUGAR	
MEDIUM-SIZED GARLIC CLOVES	2	BASIL LEAVES, SNIPPED	
LARGE SHALLOT	1		

	Ingredients	Weight	Action	 Heat setting	 Speed	 Time	Lid opening	Comments
1	Shallots	1	Put in bowl	 100°C	800 rpm	2 min	Closed	
	Garlic cloves	2						
	Olive oil	30 g						
	Tomatoes	1 kg						
2	Salt	–	Add	 105°C	-100 rpm R-Mix	25 to 30 min	Open	
	Pepper	–						
	Sugar	–						
3	Snipped basil	–	Add and mix	–	1,500 rpm pulse	1 to 2 pulses		Taste and adjust seasoning



CHEF'S TIP

Use Roma or beef tomatoes if possible as they have less juice and fewer seeds.