



TOMATO SAUCE

QimiQ BENEFITS

- Reduced skin formation, if at all. A very fine skin may form which disintegrates immediately when stirred, without causing lumps
- 100% natural, contains no preservatives, additives or emulsifiers
- Problem-free reheating possible
- Deep freeze stable



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easy

INGREDIENTS FOR 2550 G

150 g	Onion(s), finely chopped
90 g	Carrot(s), diced
45 g	Celery, diced
20 g	Garlic, finely chopped
60 ml	Olive oil
0.7 g	Bay leaves
1.5 g	Thyme, dried
2.7 g	Rosemary, finely chopped
1.3 g	Oregano, finely chopped
0.5 g	White pepper, ground
30 g	Sugar
15 g	Salt
10 ml	Balsamic vinegar, red
100 g	Tomato paste
1200 g	Tomatoes, tinned, diced
500 ml	Water
5 g	Corn flour / starch
18 ml	Water
300 g	QimiQ Cream Base

METHOD

1. Sauté the onion, carrot, celery and garlic in the olive oil.
2. Add the spices, seasoning, tomato puree, canned tomato and water and bring to the boil.
3. Add the starch to the 18 ml of water and mix to a paste. Use to thicken the sauce, remove the bay leaves and blend smooth.
4. Stir in the QimiQ Sauce Base, bring to the boil and continue to cook until the required consistency has been achieved.