



TOMATO CREAM SAUCE (THERMOMIX®)



QimiQ BENEFITS

- Creamy consistency in no time
- Creamy pleasure with less fat
- Enhances the intrinsic flavor of the ingredients



Tips

Serve with pasta and refine with cocktail tomatoes.

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Cream Base
1	Onion(s), halved
15 g	Tomato paste
25 g	Butter
30 g	Flour
250 g	Water and spice paste* or vegetable broth
0.5 tsp	Smoked sweet paprika
1 tbsp	Soya sauce
	Salt
	Pepper

METHOD

1. Get the onion into the mixing bowl, chop for 3 sec/step 6.
2. Add tomato paste, butter and steam for 3 min/120 °C/stage 2.
3. Add flour and heat for 2 min./100 °C/ speed 2.
4. Add the water and spice paste or vegetable stock, QimiQ cream base and spices, mix for 10 sec/level 8, heat for 5 min/100 °C/level 2.
5. Puree 10 sec/stepwise to step 8.