QimiQ

TOMATO SAUCE

QimiQ BENEFITS

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





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easy

INGREDIENTS FOR 2550 G

| 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, canned, diced 500 ml Water 5 g Corn starch 18 ml Water 300 g QimiQ Sauce Base | 150 g | Onion(s), finely chopped |
|---|--------|--------------------------|
| 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, canned, diced 500 ml Water 5 g Corn starch 18 ml Water | 90 g | Carrot(s), diced |
| 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, canned, diced 500 ml Water 5 g Corn starch 18 ml Water | 45 g | Celery, diced |
| 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, canned, diced 500 ml Water 5 g Corn starch 18 ml Water | 20 g | Garlic, finely chopped |
| 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, canned, diced 500 ml Water 5 g Corn starch 18 ml Water | 60 ml | Olive oil |
| 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, canned, diced 500 ml Water 5 g Corn starch 18 ml Water | 0.7 g | Bay leaves |
| 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, canned, diced 500 ml Water 5 g Corn starch 18 ml Water | 1.5 g | Thyme, dried |
| 0.5 g White pepper, ground 30 g Sugar 15 g Salt 10 ml Balsamic vinegar, red 100 g Tomato paste 1200 g Tomatoes, canned, diced 500 ml Water 5 g Corn starch 18 ml Water | 2.7 g | Rosemary, finely chopped |
| 30 g Sugar 15 g Salt 10 ml Balsamic vinegar, red 100 g Tomato paste 1200 g Tomatoes, canned, diced 500 ml Water 5 g Corn starch 18 ml Water | 1.3 g | Oregano, finely chopped |
| 15 g Salt 10 ml Balsamic vinegar, red 100 g Tomato paste 1200 g Tomatoes, canned, diced 500 ml Water 5 g Corn starch 18 ml Water | 0.5 g | White pepper, ground |
| 10 ml Balsamic vinegar, red 100 g Tomato paste 1200 g Tomatoes, canned, diced 500 ml Water 5 g Corn starch 18 ml Water | 30 g | Sugar |
| 100 g Tomato paste 1200 g Tomatoes, canned, diced 500 ml Water 5 g Corn starch 18 ml Water | 15 g | Salt |
| 1200 g Tomatoes, canned, diced 500 ml Water 5 g Corn starch 18 ml Water | 10 ml | Balsamic vinegar, red |
| 500 ml Water 5 g Corn starch 18 ml Water | 100 g | Tomato paste |
| 5 g Corn starch 18 ml Water | 1200 g | Tomatoes, canned, diced |
| 18 ml Water | 500 ml | Water |
| | 5 g | Corn starch |
| 300 g QimiQ Sauce Base | 18 ml | Water |
| | 300 g | QimiQ Sauce 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 a 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 a boil and continue to cook until the required consistency has been achieved.