



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

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, canned, diced
500 ml	Water
5 g	Corn starch
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.