



# Tomato sauce

## Ingredients:

BUTTER	20 G	CELERY	15 G	GARLIC CLOVES	1
SMOKED BACON,	45 G	TOMATO CONCENTRATE	225 G	WHITE STOCK	750 ML
ONIONS	50 G	TOMATOES, BLANCHED AND		THYME, BAY LEAVES, PARSLEY STEMS	
CARROTS	40 G	SEEDS REMOVED	300 G	SALT, PEPPER	



	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
<b>1</b>	<b>Butter</b>	20 g	Put in bowl	115°C	1,500 rpm pulse	4 pulses	Closed	
	<b>Onions</b>	50 g						
	<b>Carrots</b>	40 g						
	<b>Celery</b>	15 g						
	<b>Bacon</b>	45 g						
<b>2</b>	<b>Tomato concentrate</b>	225 g	Fold in	130°C	Turbo	10 sec	Open	Taste and adjust seasoning
	<b>Tomatoes</b>	300 g						
	<b>Garlic</b>	1						
	<b>White stock</b>	750 ml						
	<b>Thyme</b>	-						
	<b>Bay leaf</b>	-						
	<b>Parsley</b>	-						
	<b>Salt</b>	-						
<b>Pepper</b>	-							
<b>3</b>			Process preparation with Cuisine Kit coulis accessory	-				



### CHEF'S TIP

You can season the sauce as required by adding various herbs (oregano, basil, savory, etc.).