



# Tomato Concasse

## Ingredients:

TOMATOES	1 KG	OLIVE OIL	30 G
BLANCHED, SEEDS REMOVED AND DRAINED		SALT, PEPPER, SUGAR	
MEDIUM-SIZED GARLIC CLOVES	2	BASIL LEAVES, SNIPPED	
LARGE SHALLOT	1		

	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
<b>1</b>	Shallots Garlic cloves Olive oil Tomatoes	1 2 30 g 1 kg	Put in bowl	100°C	800 rpm	2 min	Closed	
<b>2</b>	Salt Pepper Sugar	- - -	Add	105°C	-100 rpm R-Mix	25 to 30 min	Open	
<b>3</b>	Snipped basil	-	Add and mix	-	1,500 rpm pulse	1 to 2 pulses		Taste and adjust seasoning



### CHEF'S TIP

Use Roma or beef tomatoes if possible as they have less juice and fewer seeds.

