

PASSATA DI POMODORI (TOMATO COULIS)



Preparation : 10 min - **Resting :** - - **Cooking :** 30 min - **Equipment :** SmoothieMix

Ingredients : ½ litre of coulis

- 1 kg ripe tomatoes - 2 tsp sugar - 1 bunch fresh basil - 2 tbsp olive oil - 2 garlic cloves - Salt & pepper

1. Wash the tomatoes and cut into pieces.
2. Pour the olive oil into a large frying pan and briefly fry the crushed garlic cloves with the sugar, salt and pepper. Add the tomatoes and simmer to reduce (approx. 30 min).
3. Check the seasoning.
4. Process the coulis in the Smoothiemix.

Chef's tip :

The Italians make large amounts of passata during the tomato season, freezing or bottling it to use all year round. Another method consists in putting the raw tomatoes through the Smoothiemix, then cooking them with the other ingredients.

