

Meaty Tomato Sauce

Introduction

Tomato-based sauces have long been foundational in Mediterranean and European cuisines, often simmered for extended periods to develop depth and richness. In this recipe, **SHO - Demi Glace** is used for reducing, accelerating flavor development while maintaining the complexity traditionally achieved through long cooking times. The use of **SHO** provides immediate umami intensity, structure, and body, significantly reducing preparation and cooking time while delivering a robust, meaty character.

Recipe Details

Yield/Servings: 10 servings (Approx. 79g per serving)

Allergens: None

Prep Time: 10 minutes

Cook Time: 20 minutes

Total Time: 30 minutes

Ingredients

Ingredient	Quantity (g)
SHO - Demi Glace	80
Water	500
Fresh Rosemary	5
Tomato Paste	50
Onion	80
Garlic	10
Olive Oil	50
Cornstarch	18

Instructions

1. Finely dice the onion, mince the garlic, and chop the fresh rosemary.
2. Heat the olive oil in a saucepan over medium heat. Add the diced onion and sauté until golden brown and lightly caramelized.
3. Add the garlic, rosemary, and tomato paste. Toast gently until fragrant and slightly darkened to intensify flavor.
4. Deglaze the pan with **SHO - Demi Glace** and water, scraping the base to release any fond. Bring to a controlled simmer.

5. Cook for 5 minutes to reduce slightly and develop structure.
6. Whisk the cornstarch with a small amount of cold water to form a slurry, then gradually incorporate into the simmering sauce until the desired consistency is achieved.
7. Simmer briefly to activate the starch, then strain to remove solids for a smooth finish.

Tips and Notes

For a more intense flavor, allow the sauce to reduce further before thickening.

If a rustic texture is preferred, omit straining.

The sauce pairs well with pasta, braised meats, or as a base for composed dishes.