

Tomato Sauce (10 Servings)

Introduction

Tomato sauce is a foundational preparation in many cuisines, particularly Italian, where it serves as a versatile base for pasta, meats, and vegetables. This version incorporates **SHO - Concentrated Light Stock** to enhance depth and complexity, creating a long-cooked flavor profile in a fraction of the time. The result is a rich sauce with layers of sweetness, acidity, and umami.

Recipe Details

Yield/Servings: 10 servings (Approx. 100g per serving)

Allergens: Gluten

Yield: 87.28%

Prep Time: 15 minutes

Cook Time: 1 hour 15 minutes

Total Time: 1 hour 30 minutes

Ingredients

Ingredient	Quantity (g)
SHO - Concentrated Light Stock	35
Tomato pulp Mutti	700.0
Carrot	35
White onion	30
Dried thyme	0.15
Bay leaf	0.15
Water	275
Garlic	0.30
Salt	3
Sugar	5.5
Black pepper	0.6
Olive oil	27
All-purpose flour	30

Instructions

1. Blend the tomato pulp until smooth.
2. Wash and peel the carrots.

3. Chop the carrots and the white onion.
4. In a pot, heat the olive oil and add the carrots and onions.
5. Cook until softened.
6. Add the flour and cook until toasted.
7. Turn off the heat and add all the remaining ingredients, including the **SHO - Concentrated Light Stock**.
8. Cover the pot and place it in the oven at 170°C for 1 hour.
9. Once the time has elapsed, remove from the oven and blend everything until smooth.

Tips and Notes

- For extra smoothness, pass the sauce through a fine chinois after blending.
- Adjust seasoning at the end to balance sweetness and acidity.
- Use as a base for pasta dishes, braises, or as a component in layered recipes like lasagna.