



# Tomato Base Sauce

10 Portions

## Ingredient

## Amount

Carrots	140g
Onions	285g
Red Peppers	40g
Courgette	140g
Carrot	140g
Swede	140g
Mixed Herbs	1g
Chopped Tomatoes	3500g
Water	2500ml

## Method:

- Finely chop all vegetables, sweet in oil until soft
- Add mixed herbs, tomatoes, seasoning and water, gently simmer for approx. 20 - 30 minutes
- Taste and adjust if necessary
- Allow to cool and using hand blender blitz the mixture until you have a smooth paste
- Make up to 5 liters by adding extra water as required

