

## Tomato Concasse

Description:

Serving Size: 2 KG

Categories:

<b>Cost Per Kilo</b>
\$ 2.09

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created	7/3/2012	CR
Revised		

Amount	Measure	Ingredient	Preparation Method	Product No.
3.000	kg	Tomatoes		20-100000855

### Method of Preparation:

- Cut out the stem cut an X just through the skin on the opposite side of the stem.
- Bring a pot of water to a rolling boil.
- Drop the tomatoes into the water for 10 seconds only, remove and immediately place in ice water to stop the cooking process.
- Remove the skin.
- Halve each tomato lengthwise at its widest point and gently cut out the seeds.
- Cut the flesh into dice or julienne as desired.