

Tomato Fumet

Description:

Serving Size: 20

Categories: Sauce

Cost Per Liter	
\$	1.82

Action **Date** **Initials**

Created: 8/9/2012 CR

Revised

Amount	Measure	Ingredient	Preparation Method	Product No.
0.350	kg	Bacon	lardons	20-100001624
0.550	kg	Onions	chopped	20-100000835
0.600	kg	Celery stalks	chopped	20-100000813
0.100	kg	Garlic cloves	crushed	20-100000817
0.025	kg	Chili flakes		20-100001275
0.150	kg	Tomato paste		20-100001217
6.500	kg	Tomatoes, plums, fresh		20-100000861
0.002	kg	Saffron		20-100001303
2.000	lt	White wine		20-100001689
2.900	kg	Tomatoes, canned	chopped	20-100001218
7.000	lt	Clam juice		20-100001377
17	lt	Chicken stock		50-100000046
0.175	kg	Basil		20-100000876

Method of Preparation:

- Start to cook the bacon on low heat until the fat starts to render. Add the onions and celery and sweat until tend
- Add garlic, chili flakes and tomato paste, let cook on low heat for 8 to 10 minutes.
- Stir in plum tomatoes, saffron and white wine, simmer until wine is reduced by half.
- Add in the tinned tomatoes, clam juice, chicken stock and basil.
- Reduce by half, puree, season and cool.