

Tomato Oil

Description:

Serving Size: 1.5 LT

Categories: Flavored Oils

Cost Per Liter	
\$	5.17

Action **Date** **Initials**

Created: 7/23/2012 CR

Revised:



Amount	Measure	Ingredient	Preparation Method	Product No.
0.300	lt	Olive oil		20-100001607
0.150	kg	Celery (3 stalks)		20-100000813
0.110	kg	Onion (1)		20-100000837
0.030	kg	Garlic cloves (6)	peeled, minced	20-100000869
0.020	kg	Basil stems (4)		20-100000876
0.010	kg	Oregano stems (2)		20-100011710
0.003	kg	Bay leaves (3)		20-100001270
0.300	kg	Tomato paste		20-100001217
1.300	lt	Olive oil		20-100001607

Method of Preparation:

- Heat the oil over medium heat.
- Add the chopped onion and celery and sweat (cook without color) add the garlic, basil, oregano, and bay leaves and sweat for a few minutes more until vegetables are tender.
- Add the tomato puree, lower the heat and let cook, stirring constantly for 15 minutes.
- Add the remaining olive oil and leave on low heat for flavors to infuse, about 30 minutes.
- Remove from heat and set aside for at least 8 hours to let the oil rise to the top.
- Decant the tomato flavored oil, separating it from the solids.
- Discard the solids.