

# Restaurant Base Sauce

## Tomato Masala



### Ingredients

500g onions, peeled  
25g fresh root ginger  
900ml water  
25g garlic  
1 tbsp salt  
400g tin of tomatoes  
4 tbsp of vegetable oil  
1 tbsp tomato purée  
1 tbsp turmeric  
1 tsp mild chilli powder/  
paprika

### Method

- 01** Roughly chop the onion, ginger and garlic.
- 02** In a blender blitz the onions, ginger and garlic with half the water until you have a smooth paste.
- 03** Place this blended paste and the remaining water into a large pan. Stir in the salt and bring to boil, then reduce the heat and leave to simmer for about 45 minutes. Leave to cool.
- 04** Once cooled, pour into a blender and whizz until you are left with a completely smooth sauce.
- 05** Blend the tinned tomatoes until completely smooth.
- 06** Heat the oil in a clean pan and add the tomato purée, turmeric and chilli powder. Stir in the blended tomatoes and bring it all to the boil.
- 07** Reduce the heat and leave to simmer for 10 minutes. Stir in the onion mix and bring it all to a boil. After a few minutes reduce to a simmer.
- 08** Skim off any froth from the top and leave to cook for 25 minutes continuing skimming off any froth.
- 09** Leave to cool and store in the refrigerator for 5 days, or freeze
- 10** Heat and use as and when required.

### Served with

This base sauce can be used for any basic tomato based dish, such as chicken, lamb or veg - it's your choice.



### More on this recipe

<http://www.harighotra.co.uk/tomato-base-restaurant-sauce-recipe>