

# PASSATA

My version of this classic cooked tomato sauce is very simple... which is as it should be, because it's all about the tomatoes. Choose ripe - even slightly over-ripe - tomatoes bursting with flavour. The seeds and skin are traditionally left out of passata but I leave them in because - well, I've got a Thermomix. This results in a lighter, brighter coloured sauce than you might be used to.

Use your passata in sauces and soups or, if you're stuck for a quick meal, eat it as a soup for an instant taste of summer.



**Makes:** about 2L (4 pints)

**Time:** 35 minutes



## INGREDIENTS

100 grams (3.5 oz) onion, peeled (approx ½ large onion)  
1 clove garlic  
30 grams (1 oz) olive oil  
approx. 1.5 kg (3.3 lb) ripe tomatoes  
a few basil leaves  
2 tsp sea salt



## METHOD

1. Place onion and garlic into mixing bowl and chop **2 sec/speed 5**. Scrape down sides of mixing bowl with spatula.
2. Add olive oil. Cook **4 min/Varoma/speed 1**.
3. Add 1 kg (35 oz) tomatoes, whole if small and halved if large. Chop **7 sec/speed 7**.
4. Add another 500 grams (17.6 oz) tomatoes, ensuring tomatoes don't reach above maximum level of mixing bowl. Chop **7 sec/speed 7**.
5. Add basil leaves and salt. Cook **20 min/100°C (212°F)/speed 1**. Blend **1 min/speed 10**, turning slowly from speed 1 to speed 10.

Pour into sterilised jars to preserve or use straight away as soup or sauce.

### Tip

- To sterilise jars, wash glass jars and metal lids in hot, soapy water. Rinse in hot water, then dry in a 110°C (230°F) oven. Fill while hot, wipe rim with a wet paper towel, then seal lid. There is nothing more satisfying than hearing the little pop of the suction cap as it cools.



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### SHOPPING LIST:

- Onion (100 grams / 3.5 oz)
- Clove garlic (1)
- Olive oil (30 grams / 1 oz)
- Ripe tomatoes (1.5 kg / 3.3 lb)
- Basil leaves (a few)
- Sea salt



### NOTES & TIPS: