

## TOMATO VELOUTÈ WITH PEANUT BUTTER AND COCONUT



### Menù Ingredients

800 g. Polpavera fine – Fine Cut tomato pulp in aseptic technology - UVU  
q.s. Olio extravergine di oliva "Classico" - Extra virgin olive oil "Classic" - EK0X

### Ingredients

q.s. Salt & Pepper  
q.s. Peanut for garnish  
q.s. Coriander powder  
125 ml. Coconut Milk  
q.s. Cayenne Pepper  
100 g. Peanut Butter  
15 g. Ginger  
2 Garlic Cloves  
60 g. Onion

**Chef:** Maurizio Ferrari

### Method

Serve 4

Mix the onion and the Polpavera Sauce in a blender until the mixture is smooth and creamy.

In a saucepan, heat a little oil and fry the garlic with the ginger for about 1 minute. Pour the mixture of Polpavera and onion, bringing it to a slow boil. Simmer for 10-15 minutes.

Add the spices and cook for another minute, then remove from the heat.

Stir in the peanut butter, coconut milk, then season with salt and pepper.

Reheat before serving, if needed, garnish with chopped peanuts.