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.

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