

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” - EKOX

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.