



'MY KIDS DON'T KNOW THE DIFFERENCE' TOMATO SAUCE (KETCHUP)

TM

5



Total: 45min
Preparation: 5min



2 jar(s)



easy

ACCESSORIES YOU

NEED:

Simmering basket

Ingredients

Ingredients for TM5

800 grams fresh tomatoes quartered (about 4 large)
200 grams fresh red capsicum halved (about 1 large)
1 clove garlic
100 grams Rapadura Sugar or raw sugar
100 grams apple cider vinegar
80 grams water
15 grams rock salt
1 teaspoon dried onion flakes dehydrate your own if you like
1 teaspoon Mustard seeds

Ingredients for TM31

700 g tomatoes quartered
150 g fresh red capsicum halved
1 clove garlic
80 g rapadura sugar or raw sugar
80 g apple cider vinegar
70 g water
10 g rock salt
1 tsp dried onion flakes dehydrate your own if you like
1 tsp Mustard seeds

Preparation

Sauce Prep for TM5 - makes about 700ml

1. Add all ingredients to TM bowl and blitz - 10 sec/speed 8
2. Cook for 40 min/120deg/speed 2. Place simmering basket over lid to prevent splatter
3. When sauce has finished cooking, blitz for 1 min/speed 10
4. If you want an even smoother consistency, use a spoon or spatula to push sauce through a metal sieve (or strain through a nutbag) and into a clean bowl
5. Transfer into sterilised bottles and refrigerate or freeze

Sauce Prep for TM31 - makes about 500ml

1. Add all ingredients to TM bowl and blitz - 10 sec/speed 8
2. Cook for 40 min/VAROMA/speed 2. Place simmering basket over lid to prevent splatter
3. When sauce has finished cooking, blitz for 1 min/speed 10
4. If you want an even smoother consistency, use a spoon or spatula to push sauce through a metal sieve (or strain through a nutbag) and into a clean bowl
5. Transfer into sterilised bottles and refrigerate or freeze



Caution:

Please note that the TM5 mixing bowl has a larger capacity than the TM31 (capacity of 2.2 liters instead of 2.0 liters for TM 31). Recipes for the Thermomix TM5 may not be cooked with a Thermomix TM31 for safety reasons without adjusting the quantities.
Risk of scalding by spraying of hot liquids: Do not exceed the maximum filling quantity and observe the filling level markings of the mixing bowl!

This recipe was provided to you by a Thermomix® customer and has not been tested by Vorwerk Thermomix® or The Mix Australia Pty Ltd and The Mix New Zealand Ltd.
Vorwerk Thermomix® and The Mix Australia Pty Ltd and The Mix New Zealand Ltd assume no liability, particularly in terms of ingredient quantities used and success of the recipes.
Please observe the safety instructions in the Thermomix® instruction manual at all times.

Author: [KrissyB](#) Source: <http://www.recipecommunity.com.au>