



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!

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Please observe the safety instructions in the Thermomix ® instruction manual at all times.

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