



Spicy Creamy Tomato Sauce

Prep Time: 10 Minutes

Cooking Time: 35 Minutes

Serves 12

Ingredients:

- 3 oz. Unsalted Butter
- 2 Tbsp. Olive Oil
- 6 each Whole Garlic Cloves , minced
- 2 oz. Fresh Ginger , peeled and minced
- 4 each Fresh Serrano Peppers , seeded
- 3 oz. Tomato Paste
- 4 tsp. Smoked Paprika
- 2 tsp. Garam Masala
- 16 each Roma Tomatoes , seeded and diced
- 3 tsp. Salt
- 16 fl. oz. Water
- 16 fl. oz. Heavy Cream
- 1 Tbsp. Ground Fenugreek
- 1/4 cup Fresh Cilantro , minced

Directions:

1. Place a large skillet over medium heat, and add the butter and olive oil. When butter has melted, add the garlic, ginger, and serrano pepper. Sauté for 2-3 minutes.
2. Add the tomato paste and cook for 3 minutes. Add the paprika and garam masala, and sauté for about 1 minute.
3. Add the tomatoes, salt, water and cream. Bring to a boil, then turn down the heat to a simmer, and cover. Cook for 20 minutes. Remove pan from heat, and allow the sauce to cool for 5 minutes.
4. Pour sauce into a blender or food processor, and process until smooth. Pour back into the pan, and bring back up to a boil. Add the fenugreek. Reduce heat to a simmer, and cook, covered, for about 10 minutes.
5. Stir in minced cilantro and reserve warm for assembly.