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.