

# Tomato Puree Homemade Recipe – How To Make Tomato Puree



Last week when I went to vegetable market, I got a big bag of roma tomatoes for a cheaper price. In Indian cooking, onion and tomatoes are two main ingredients we use a lot to make curries for chapathi or to make chutney for idly dosa. I always buy store bought canned tomato puree instead of using fresh tomatoes. I wanted to try homemade tomato puree for long time so I tried it yesterday.. I always prefer tomato puree to make curry or soup. Here I used roma tomatoes, you can use any variety of tomatoes to make puree.

Making tomato puree at home is very easy, you need tomatoes, water and vinegar and 3 easy steps – blanch, peel and grind.

You can use this tomato puree to make sauce or salsa or soup. Try this tomato puree homemade recipe free of preservative..

## How to make tomato puree at home

### **Ingredients for Tomato Puree Homemade Recipe**

**Preparation Time : 5 mins    Cooking Time: 15 mins    Serves: 1.5 Cups**

- 12 Medium Size Tomatoes
- 2 Tsp of Vinegar
- Water as needed

### **Method for Tomato Puree Homemade Recipe**

- Choose ripe and firm tomatoes. Wash them in tap water to remove dirt.
- Then using knife, make plus mark at the bottom of each tomato ( This will make peeling easier)
- Boil water in a pot or pan, bring it to boil, when it starts boiling, slowly add tomatoes and cook in a medium flame for 12 min or until the skin starts to split. Turn off the stove.
- Place a colander in the sink, carefully pour the water into the colander so that tomatoes sits in the colander. Wash the tomatoes in cold running water for 2 mins.
- Start peeling the skin from the cut portion of the tomatoes. Now transfer them to a blender and grind it until it turns smooth along with water. Cool it for sometime.
- Transfer this puree to a storing jar, add vinegar, mix it, date the jar and store it in a refrigerator.

### **Tips**

- To increase the shelf life of the puree. After grinding the puree, heat it again in a pan along with sugar for 5 mins and then store it.
  - Always use clean spoon while using the puree.
- You can use any variety of tomatoes like big round tomatoes (the one we get in farmers market, in India we call it as nattu thakali) or bangalore tomato (roma tomato). Here I used roma tomatoes.

©foodybuddy.net



# Homemade Tomato Puree

Tag

s: [tomato puree](#), [tomato puree recipe](#), [tomato puree homemade recipe](#), [homemade tomato puree recipe](#), [how to make tomato puree at home](#), [tomato puree recipe using roma tomatoes](#), [homemade recipe](#)

---

## Vanilla Strawberry Mug Cake / Eggless Microwave Cake Recipe



Guess what ? you can make this vanilla mug cake in 2 minutes in microwave. Now days, I am big fan of cake in mug recipes. Sometimes, I crave for dessert, that time I prepare this mug cake with available ingredients in pantry. This eggless

instant vanilla strawberry mug cake are so simple and quick to make cake recipe, they are so soft, moist and yummy. With a slight variation, you can make chocolate mug cake, by adding 1/4 tsp of cocoa to the batter. If you want vanilla mug cake, just avoid strawberries. Try this vanilla strawberry mug cake and surprise your loved one with this instant cake. Serve it with ice cream or cream cheese on top.

Also check my other cake recipes

1. [Vegan Eggless Chocolate cake](#)
2. [SINGLE SERVING EGGLESS CHOCOLATE CAKE](#)
3. [Eggless Dates Walnut Cake Recipe](#)
4. [Eggless Vanilla Sponge Cake Using Yogurt](#)
5. [How to make Eggless Vanilla Strawberry Mug Cake / Microwave Eggless Cake Recipe](#)

## Ingredients for Vanilla Strawberry Mug Cake

Preparation Time : 5 mins    Cooking Time: 2 mins    Serves:1

- 1/4 Cup of Maida (All Purpose Flour)
  - 2 Tbsp of Powdered Sugar
  - Pinch of Salt
- 1/4 Tsp of Baking Powder
  - Pinch of Baking Soda
- 1 Tbsp of Butter or Oil
  - 4 Tbsp of Milk
- 1/4 Tsp of Vanilla Extract
  - 2 Strawberries, Diced

## Method for Vanilla Strawberry Mug Cake

- Add all the dry ingredients together in a bowl.
- In another bowl, add milk, oil and butter, mix well.
- Mix both dry ingredients and wet ingredients, gently fold in the strawberries and pour this mixture to a mug.
- Microwave it for 2 mins. If the cake is not completely cooked, bake for 15 seconds intervals until it is done.
  - The cake will rise to the top of the mug and will come down later.
- Allow it to cool and enjoy yummy and soft vanilla strawberry mug cake.

## Tips

- Microwave cooking time varies, so I suggest you to stand in front of microwave the entire time.
- If you want chocolate mug cake, just add 1/4 tsp of cocoa to the batter.
  - If you want vanilla mug cake, just avoid strawberries.

# Vanilla Strawberry Mug Cake



Tags: [vanilla strawberry mug cake](#), [vanilla mug cake recipe](#), [eggless vanilla mug cake recipe](#), [eggless mug cake recipe](#), [eggless strawberry mug cake](#), [mug cake recipes](#), [eggless cake in microwave](#), [microwave mug cake recipes](#), [microwave cake recipe](#), [no chocolaty mug cake](#), [how to make vanilla mug cake](#), [prepare eggless mug cake](#), [2 mins mug cake](#).

---

**Eggless      Rose      Cornflakes**  
**Cookies / No Butter Cookies**  
**Recipe**

**EGGLESS ROSE  
CORNFLAKES COOKIES**



**Eggless No butter Cornflakes  
cookies recipe / No Butter**

# Cookies – Valentine's Day Special

While browsing through this [site](#), I got hooked to this crunchy and easy eggless cornflakes cookies. Immediately tried them yesterday for snack. I prepared this eggless cookies with kellogg cornflakes, really they are quite simple to prepare, it will be ready in 30 mins. These butterless cookies are so yummy, delicious and crunchy, also I really love the flavor of rose petals and coconut oil which absolutely a delight to the senses.

To make this eggless rose cornflakes cookies, you need cornflakes, dried rose petals, sugar, maida, baking powder, coconut oil, vanilla essence and almonds. Kids will love this cookies for sure since I used coconut oil instead of butter, so I can also say this cookies are for vegan. I got 20 beautiful cookies with this quantity of ingredients

This heart-shaped no butter cookies can also be packed and sent to your loved one on valentine's day. For now, let's take a look at the simple eggless rose cornflakes cookies, I made for my husband.

Check my [Eggless Baking Recipes](#).

# Ingredients for Eggless Rose Cornflakes Cookies

Preparation Time : 15 mins Cooking Time : 20 mins Serves : 20 Cookies

- 1 Cup + 1/2 Cup of Cornflakes
- 1 Cup of All Purpose Flour (maida)
  - 1/2 Cup of Coconut Oil
  - 1.5 Tsp of Dried Rose Petals
- 7 Tbsp of Sugar ( brown or white)
  - 1/2 Tsp of Vanilla Essence
  - 1/4 Tsp of Baking Powder
  - 1/8 Tsp of Salt
  - 20 Almonds, Sliced

## Method for Eggless Rose Cornflakes Cookies

- Grind the cornflakes coarsely (both 1 cup + 1/2 Cup separately) in a dry spice grinder or mixie.



- In a bowl, add coconut oil, rose petals, vanilla essence and sugar. Beat well with a whisk. Now add maida (APF), crushed cornflakes and baking powder. Mix gently to form a dough. If your dough is dry and too crumbly. Add 1 tbsp of water and knead well. Cover the bowl with a lid and refrigerate the dough for 1 hr.



- Then take out the dough, add 1 tbsp of water and knead again. Divide the dough into 2 equal halves. Roll one half into a long log. Cut the log into small and equal pieces.
  - To the other half of the dough, roll it with a rolling pin. Use cookie cutter and make cookies into desired shapes. I used heart shape and star shaped cookie cutter.
    - Preheat the oven to 350 ° F or 177° C.
- Meanwhile roll them into balls and flatten them with palms. Dip it in 1/2 cup cornflakes mixture so that it is evenly coated on all sides of the cookies. Gently press almond slices into the top of each one. Arrange the cookies in a butter paper or slipat or baking tray, greased with oil like I did.



- Keep the tray in middle rack of the oven and bake the cookies for 12- 15 mins. When they are done, remove the cookies from the oven and cool on a wire rack. They will be soft when they come out of the oven, but will firm up after they cool.

### Tips

- If the crushed cornflakes don't stick to the cookie dough, take 2 drops of water in your fingertips, and coat the cookie dough ball with water.
    - Original recipe calls for 1/2 cup of butter instead I used coconut oil.
      - If you don't have rose petals, just leave it.
      - You can add rose essence or almond extract in place of vanilla extract.
      - If you over bake the cookies, they will get crunchy but taste the same.
- Cooking time will vary depending on the oven. So keep an eye on the oven after 12 mins.
- You can even add the cornflakes, place it in a ziplock bag, and roll a rolling pin over it to crush the cornflakes well. You can use this crushed cornflakes to coat the cookies.



## EGGLESS CORNFLAKES COOKIES

Tags: rose

cookies, rose cornflakes cookies recipe, cornflakes cookies recipe, eggless rose cornflakes cookies recipe, eggless cornflakes cookies, eggless cookies, eggless baking, no butter cookies recipe, no butter cornflakes cookies, valentine's day cookies recipe, valentine's day treat recipe, valentine's day baking, cookies recipe, heartshaped cookies valentine's special.