

# 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.

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