



SPANISH / ITALIAN · PANTRY FOUNDATION · STAPLE · BASE · PANTRY

Tomate Concentrado · TM6 6-Hour Reduction

Two kilos of ripe plum tomatoes, six hours of unattended 95 °C reduction in the Thermomix, one jar of the most useful sauce base Pablo's pantry will ever hold. Concentrated enough that one tablespoon rescues a flat dish; velvety enough to use straight under a wedge of good bread. The upstream ingredient for sofrito-tm6, salsa-brava, patatas-bravas, pisto-manchego, kamado pizza sauce, and the proposed salsa-brava-negra. One recipe feeds five.

Protein None (naturally vegan)

Serves Makes ~ 6 0 0 - 7 0 0 g concentrated paste from 2 kg fresh tomatoes · 8

Difficulty Beginner-Intermediate

Active 1 5 min active (prep + straining)

Total 6 h 3 0 min (3 0 min prep + 6 h unattended reduction)

THE STORY

The Sauce That Is Also a Pantry

Every canned tomato paste you have ever bought — Mutti, Cento, Italian-import — is this sauce, industrially made. Plum tomatoes reduced to 25% of their original volume by long cooking, jarred in small portions. It is arguably the most flavor-dense pantry item in any Mediterranean kitchen. And at the industrial level, it is never great. It is always acceptable — never remarkable. The difference between a good tomato paste and a transcendent one is made in the reduction. Industrial operations reduce at high

temperatures for short times to save energy. Slow-reduce at 95 °C for 6 hours and something else happens: the tomato's natural sugars caramelize slowly, the acid mellows, the volume drops to 20-25% of original, and what you end up with is less like a paste and more like a *tomato jam*. Dark brick-red, silky, silken sweet-savory, intensely umami. Two tablespoons under a piece of sourdough is a meal.

The Thermomix TM6 is the instrument for this reduction. The traditional method — stovetop in a wide low-sided pan, stirring every 10 min for 3 hours — works but requires attention. The Thermomix version runs unattended at precise 95 °C (below evaporation of key volatile flavor compounds, above the gelatinization point that breaks down pectin and gives the velvet texture). You put tomatoes + salt + olive oil in the bowl, set 6 hours / 95 °C / speed reverse 2.5 / MC off so steam escapes, and walk away. At hour 3 you stop, strain skins and seeds if you started with unpeeled tomatoes (optional — some prefer the fiber). At hour 6 you have jars of rich tomato concentrate cooling on the counter.

Why this matters beyond having great tomato paste: this is the *upstream ingredient* for an enormous fraction of the Umami corpus. Five recipes in the current library pull from it directly — [sofrito-tm6](#) uses it as the tomato base, [pisto-mancheego](#) can swap it in for fresh tomatoes for a more concentrated flavor, [patatas-bravas](#) salsa brava uses it as the thickener, [kamado-pizza](#) sauce is this cut with water + EVOO, and the proposed *salsa-brava-negra* uses it as the red-base that gets squid-ink-blackened. Make one batch, fill four small 125 g jars, and you have fed these five recipes for a month.

The TM6 also allows a rare technique: *smoke-infused tomato concentrate*, the Tier B elevation. Add 1 g of dried chipotle + 2 g smoked pimentón de la Vera at hour 4 — the long reduction pulls the smoke deep into the tomato base, producing a concentrate that makes salsa brava unmistakable. The elevation is subtle but the dishes that downstream from it acquire a background depth that is pure technique-taught summit-tier move.

Specs

<p>YIELD</p> <p>~600-700 g concentrated paste from 2 kg fresh tomatoes</p>	<p>REDUCTION</p> <p>~25% of original volume</p>	<p>TEMPERATURE</p> <p>95 °C (below volatile-loss threshold)</p>	<p>TM 6 SETTING</p> <p>6 h / 95 °C / reverse speed 2.5 / MC off</p>
<p>DIFFICULTY</p> <p>Beginner-Intermediate</p> <p>●●○○○</p>	<p>ACTIVE TIME</p> <p>15 min</p>	<p>TOTAL TIME</p> <p>6 h 30 min (mostly unattended)</p>	<p>STORAGE</p> <p>4 × 125 ml jars · 4 weeks refrigerated · 6 months frozen</p>
<p>KEY RULE</p> <p>Measuring-cup lid (MC) off — steam must escape for reduction</p>	<p>TOMATO</p> <p>Plum / Roma only (San Marzano DOP Tier B)</p>		

UMAMI ADAPTATION

What Changed & Why

Two variables matter: tomato quality and salt/oil sourcing. Technique is identical — same 95 °C, same 6 hours, same reverse 2.5. The ● Tier A (Everyday) uses grocery-store Roma or Italian-import Cento/La Valle canned San Marzano-style plums — produces a concentrate that is 90% of restaurant-quality and indistinguishable from industrial. The ● Tier B (No-Limits) uses DOP-certified San Marzano from a small Neapolitan cooperative (Danicoop, Gustarosso) or fresh-picked summer plums from a local farm + Rincón de la Subbética EVOO. The DOP San Marzano makes a concentrate

that tastes rounder, less acidic, with subtler sweet-caramel notes from the genuine Vesuvian volcanic soil genetics. Tier B is for the dinner-party version; Tier A is for the weeknight-jar version. Both run the same reduction protocol.

The one optional Tier B elevation — the *smoke infusion* — adds a small amount of dried chipotle + smoked pimentón de la Vera at hour 4, producing a smoke-deepened concentrate that transforms the downstream recipes (particularly salsa brava and pizza sauce) into something with clear Basque/Castilian wood-fire DNA. Documented in Phase 3 below.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
TECH	Stovetop tomato reduction in a wide pan — classic Italian/Spanish method	Thermomix TM6 6h / 95 °C / reverse speed 2.5 / MC off, completely unattended	Stovetop requires constant attention (stirring every 10 min for 3 h). TM6 at precise 95 °C + reverse stirring at slow speed does the work without burning — the reverse direction keeps blades from shredding the tomato fiber during the long cook. The MC-off setting lets steam escape (essential for reduction; MC-on would pressurize and poach rather than reduce).
TECH	High-heat reductions that produce caramelized-on-edges but raw-tomato-in-center texture	95 °C target holds for the full reduction — below 100 °C evaporation, above 90 °C pectin breakdown	Temperature is the single most important variable. Above 100 °C, water boils off chaotically and volatile flavor compounds (the "bright" tomato notes) are lost. At exactly 95 °C, water evaporates steadily without boiling, flavor compounds are preserved, and pectin gradually breaks down into the velvety texture. The TM6's precise temperature hold at 95 °C is not replicable by any stovetop.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
ADD	—	Salt added at the START of the reduction, not the end	Salt at the start (1% of tomato weight, ~20 g for 2 kg) draws water out of the tomatoes early, speeding dehydration. Salt at the end (the "season to taste" approach) fails because the final concentrate is 4× the concentration, and the salt gets lost in the dense mass. Starting salt = uniform, dispersed, right-level salinity. Ending salt = rocky pockets.
ADD	—	Tier B smoke-infusion option: 1 g dried chipotle + 2 g smoked pimentón de la Vera added at hour 4	The long reduction (hours 4-6 at 95 °C) pulls smoke deep into the tomato base — a trick documented in Basque and Catalan live-fire cooking for decades, where smoke-infused tomato bases underlie the darkest grilled-meat sauces. Adds a background smoke note impossible to achieve by adding smoke to a finished salsa brava or pizza sauce.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
ELEV	Strain before cooking (remove skins and seeds up front)	Cook whole (halved), strain at hour 3 — or not at all	Cooking with skins-and-seeds included for the first 3 hours extracts significantly more flavor (the skins carry pectin and glutamate, the seeds carry subtle nutty notes). At hour 3 you can strain through a fine-mesh sieve for a silky velvet concentrate, or leave it chunkier for a pizza-sauce or sofrito-base texture. Pre-cooking removal wastes flavor.
SKIP	Adding sugar to balance tomato acidity	No sugar. Rely on the long-reduction natural sugar concentration.	Industrial tomato paste adds sugar because short-time reductions can't develop enough natural sweetness. A 6-hour reduction concentrates the tomato's inherent ~4 g sugar per 100 g fresh into ~16 g per 100 g in the paste — plenty. Added sugar masks the real flavor.

What You Need

● Everyday

The Tomatoes

- 2 kg **plum / Roma tomatoes** (Whole Foods organic Romas, or Winn-Dixie plum; see [sourcing/08-produce-vegetables](#)). Pick the ripest available — deep red, slightly soft, no green shoulders.
- *Acceptable canned backup:* 2 × 800 g cans **Cento San Marzano Whole Peeled Italian Plum Tomatoes** or **La Valle DOP Plum Tomatoes** (Whole Foods Italian section). Drain + discard canning liquid (too thin, dilutes reduction). Best for winter when fresh plums are bad.

The Oil

- 40 g (~3 tbsp) **Spanish Arbequina EVOO — California Olive Ranch Arbequina** (Whole Foods) or any early-harvest Spanish EVOO. The oil becomes part of the concentrate's final structure.

The Salt

- 20 g (~2 tsp) **fine sea salt** — 1% of tomato weight. Added at the START of the reduction, not the end. Diamond Crystal kosher or Maldon fine.

No Limits

The Tomatoes (Tier B)

- 2 kg **DOP-certified San Marzano tomatoes** — **Gustarosso DOP San Marzano** (Eataly NYC or gustiamo.com) or **Danicoop** (smaller Neapolitan cooperative, gustiamo.com). Acidity ~0.3% (vs 0.5% grocery Roma), higher natural sugar, genuine Vesuvian volcanic soil genetics.
- Alternative (summer only): 2 kg **fresh heirloom plum tomatoes** from **Robert Is Here** (Homestead, 45 min S of Miami, see sourcing/09-produce-fruits) — in July-August, the local Florida tomatoes are phenomenal.

The Oil (Tier B)

- 40 g **Rincón de la Subbética summit EVOO** — the Spanish EVOO summit (see sourcing/11-oils-vinegars). The oil's complexity is preserved through the 95 °C reduction (below smoke point). Alternative: **Castillo de Canena Early Harvest** (Jaén).

The Salt (Tier B)

- 20 g **Sal de Ibiza** (Balearic artisan sea salt) or **Halen Môn** (PDO Welsh sea salt). Fine-grained. Cleaner, more complex mineral profile than standard sea salt.

The Smoke Infusion (Tier B Optional Elevation)

- 1 g (1 whole pod) **dried chipotle morita** — **Kalustyan's** (kalustyans.com) or specialty spice shop. Morita is the smoked-ripe jalapeño; produces a fruity-smoke note distinct from mezquite-smoke.
- 2 g (~1 tsp) **Pimentón de la Vera Ahumado** — **Las Hermanas de la Vera Smoked Paprika** (via markethallfoods.com). Genuine DOP Extremadura smoked paprika; see sourcing/12-salts-spices-seasonings.
- Both added at hour 4 of the reduction, not the start.

EQUIPMENT

Your Kit

- Thermomix TM6 (or TM5, TM31) — the precision 95 °C hold is what makes the 6-h reduction work without burning

- Chef's knife — for halving / quartering tomatoes

- Fine-mesh strainer or food mill — for hour-3 strain (optional, depends on texture preference)

- 4 × 125 ml glass jars with tight lids (Weck, Ball, or sterilized jam jars) — for storage
- Digital scale — for exact salt + oil weights
- Silicone spatula — for scraping TM6 bowl during strain

MISE EN PLACE

Before You Start

- 2 kg plum tomatoes weighed (use scale, not eye).
- Tomatoes washed, cored at stem end, halved or quartered (depending on size — roughly 5-6 cm chunks).
- Salt (20 g) and oil (40 g) weighed and ready at the TM6.
- Optional Tier B: chipotle + pimentón weighed and ready (only added at hour 4, keep close to the TM6).
- Jars sterilized if storing longer than 1 week — hot soapy wash, rinse, oven at 120 °C for 10 min to dry/sterilize.
- Clear counter space by the TM6 — the reduction runs unattended 6 h but you want access to open the MC and check progress once per hour.

MAKE-AHEAD

Timeline



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METHOD

The Cook

1 Phase 1 · Prep & Load — 15 min

1. Wash 2 kg tomatoes under cold running water. Dry briefly with a cloth.
2. Core each tomato at the stem end (cut out the tough white core with a paring knife). Halve lengthwise if large; quarter if very large.
3. Weigh the prepped tomatoes — should be ~1.9 kg after coring (discard ~100 g cores + stems). Adjust salt proportionally if the weight is significantly different.
4. Load prepped tomatoes into the TM6 bowl. Add 40 g EVOO + 20 g salt on top (do not stir — the cook will distribute).
5. Seal TM6 bowl, place MC (measuring cup lid) LOOSELY ON TOP (do not insert into lock position — air must flow around it) OR remove MC entirely and cover the opening with the TM6 basket (this is the cleanest approach; basket catches splatters while allowing steam to escape).



WHY THIS WORKS

The starting salt (1% by weight) serves two purposes: (1) it draws water out of the tomato cells via osmosis, speeding the first hour of dehydration, and (2) it seasons the concentrate uniformly. The oil creates a thin protective layer that slows skin formation on the top of the reduction (which would otherwise form within 90 min). MC-off is critical — the TM6's internal steam must escape continuously, or the chamber pressurizes and the tomatoes poach rather than reduce.

2

Phase 2 · The Long Reduction · Hours 0-3 — UNATTENDED

1. Set TM6: 6 h / 95 °C / reverse speed 2.5 / MC off. Start.
2. At hour 1: check briefly. Tomatoes should have started breaking down, releasing a clear-red liquid. Some skins floating. No action needed.
3. At hour 2: check. Volume should have dropped by ~30-40%. Dark red liquid, pieces of tomato visible but softened. No action needed.
4. At hour 3: STOP the reduction for the optional strain (see Phase 3 below). If skipping the strain entirely, let it continue to hour 6.



WHY THIS WORKS

The 95 °C hold is just below the rolling-boil threshold. Water evaporates steadily at ~150-200 g/hour at this temperature with MC-off ventilation. Pectin in the tomato skins and pulp gradually breaks down at 90 °C+ into shorter molecular chains that give the final concentrate its silken texture. Below 90 °C pectin doesn't break down; above 100 °C water boils chaotically and volatile flavors (cis-3-hexenal, β -damascenone — the "bright" tomato notes) evaporate.

3

Phase 3 · Hour 3 Strain (Optional) & Tier B Smoke Infusion

1. OPTIONAL STRAIN: Pause TM6. Carefully pour contents through a fine-mesh strainer over a large bowl. Press gently with a silicone spatula to extract liquid. Discard skins + seeds (compost).
2. Return the strained liquid to the cleaned TM6 bowl. Continue reducing: 3 h / 95 °C / reverse speed 2.5 / MC off.
3. TIER B OPTIONAL SMOKE INFUSION (at hour 4): Pause TM6. Add 1 g dried chipotle morita + 2 g pimentón de la Vera ahumado. Stir briefly with spatula. Restart reduction for final 2 h.
4. ALTERNATIVE TEXTURE PATH: Skip the strain entirely — the skins and seeds add fiber and texture useful for pizza sauce and sofrito. Strain only if you want a silky smooth concentrate for a restaurant-style finish. Both are valid paths.



WHY THIS WORKS

The strain at hour 3 separates (1) the water-soluble tomato flavor compounds + broken pectin + lycopene, which stay in the liquid, from (2) the insoluble skins and intact seeds, which you discard. The result is a smooth concentrate that finishes at hour 6 with no pieces — restaurant-style. Skip it if you want more rustic texture. Smoke-infusion timing (hour 4, not hour 0) is deliberate: adding smoke at hour 0 would volatilize most of it during the long reduction; at hour 4 the remaining 2 hours pull the smoke notes deep into the concentrating tomato without losing them to evaporation.

4 Phase 4 · Hours 3-6 · Final Concentration

1. Continue TM6 at 6 h / 95 °C / reverse speed 2.5 / MC off (or basket covering) after strain + Tier B additions.
2. At hour 4 (Tier B): add chipotle + pimentón ahumado. Stir briefly. Restart.
3. At hour 5: check. Should be dark brick-red. Pulling away from bowl sides. Still pourable but thick.
4. At hour 6: STOP. Inspect — concentrate should (a) be dark red/brick color, (b) have pulled away from bowl sides leaving an oil-traced ring, (c) velvet texture with no free water, (d) taste concentrated-sweet-umami-savory without being gummy or burned.

WHY THIS WORKS

The final 3 hours reduce the concentrate to ~25-30% of its original volume. During this phase, Maillard browning begins (sugars reacting with trace amino acids in the tomato), producing the brick-red color and the subtle caramel-note in the flavor. The oil that was added in Phase 1 separates slightly — at hour 6 you'll see a thin oil layer on top, which is fine (mix it in when jarring, or skim and use for cooking).

5 Phase 5 · Jarring & Storage

1. Transfer warm concentrate (carefully — still 80-90 °C) to sterilized 125 ml glass jars using a funnel or careful ladle.
2. Leave 1 cm headspace at top of each jar.
3. Seal tight. Invert briefly (10 seconds) to sterilize the inside of the lid with the hot contents — optional, adds shelf life.
4. Let cool to room temperature on counter (1 hour).
5. Store refrigerated (up to 4 weeks) or freeze (up to 6 months). Freeze is ideal — portion into 4 jars, take one out at a time as needed.
6. For long-term pantry storage (beyond 6 months), process via hot-water bath canning: 125 ml jars in boiling water × 30 min. Must use sterilized jars + ensure concentrate is hot and headspace is right. Canned jars shelf-stable 1+ year.

WHY THIS WORKS

The concentrate's high solids + acid (~3-4 pH) makes it fairly shelf-stable at refrigeration temps. Frozen, quality loss is minimal at 6 months. Canning (hot water bath) creates a vacuum seal that allows 1-2 year shelf life at room temperature — the acid level is safe for hot-water-bath canning (no pressure canner needed).

Timing Cheat Sheet

STEP	TIME	CUE
Wash, core, halve tomatoes	T- 6 h 3 0 m	2 kg plum, halved, ~1.9 kg after coring
Load TM6 with tomatoes + oil + salt	T- 6 h 1 5 m	Salt and oil on top, do not stir
Start reduction	T- 6 h	6 h / 95 °C / reverse speed 2.5 / MC off
Hour-1 check	T- 5 h	Skins floating, liquid gathering — no action
Hour-2 check	T- 4 h	Volume ~60% of start, no action
Hour-3 strain (optional)	T- 3 h	Pause, strain skins+seeds, return liquid
Tier B smoke infusion (optional)	T- 2 h	Add chipotle + pimentón ahumado, stir, restart
Hour-5 check	T- 1 h	Dark brick-red, pulling from bowl sides
Stop at hour 6	T+ 0 m	Velvet texture, no free water, concentrated taste
Jar warm	T+ 1 0 m	4 × 125 ml jars, 1 cm headspace
Cool + label	T+ 1 h	Room temp, label date + Tier A/B
Refrigerate or freeze	T+ 1 h 1 0 m	4 weeks fridge · 6 months freezer · 1 year canned

TROUBLESHOOTING

Emergency Protocols

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DEEP DIVES

Technique Notes

Universal: 1% Salt Rule

PANTRY FOUNDATIONS · SEASONING PROPORTION

1% of ingredient weight in salt is the universal starting point for concentrated sauces, stocks, and reductions. For 2 kg tomatoes = 20 g salt. This is dispersed uniformly, doesn't over-salt when the reduction concentrates 4x, and builds in the right seasoning level for downstream use. Applies to sofrito-tm6, stock reductions, brine cures (though brines use higher percentages). Memorize this ratio.

● **Universal: MC-Off for Evaporation**

THERMOMIX FUNDAMENTALS · STEAM MANAGEMENT

Thermomix's Measuring Cup (MC) lid controls steam pressure. MC-ON (locked) = pressurized cook (like a mini pressure cooker). MC-OFF (removed or balanced loosely) = normal steaming cook with constant evaporation. For reductions: MC must be OFF. For soups/stocks where you want volume retention: MC ON. For the tomato concentrado, MC-off + basket-covering the opening is the cleanest setup — catches splatters while allowing 100% of steam to escape.

● **TM6: Reverse Speed 2.5 — Why It Works**

THERMOMIX FUNDAMENTALS · BLADE DIRECTION

Reverse blade direction moves blades counter to their cutting edge — blades stir rather than chop. For long reductions where you want gentle agitation (preventing scorching at the bottom) without pureeing the ingredients, reverse speed 2.5 is the sweet spot. Too slow (speed 1) = settling at bottom = scorching; too fast (speed 4+) = pureeing = texture loss. 2.5 rev is the documented chef-default for long-slow reductions on the TM6 platform.

● **Pantry Foundation: Why 95 °C (Not 100, Not 90)**

PANTRY FOUNDATIONS · REDUCTION SCIENCE

Volatile aroma compounds in fresh tomato (cis-3-hexenal, β -damascenone, various pyrazines) have boiling points or volatilization temperatures around 100-110 °C. Above 100 °C, they evaporate into the air — the reduction loses brightness, becomes flat-cooked. Below 90 °C, pectin doesn't break down fully — the concentrate stays chunky, not velvet. At 95 °C: volatiles retained, pectin breaks down, Maillard reactions begin. This is why precise temperature hold is the key — stovetop can't hit 95 °C reliably (burners swing 90-110 °C depending on pan position), but TM6 can.

● **Advanced: Tier B Smoke Infusion (Hour-4 Timing)**

PANTRY FOUNDATIONS · UMAMI ELEVATION

The smoke-infusion technique pulls Basque live-fire DNA into a non-kamado pantry staple. 1 g dried chipotle morita + 2 g pimentón de la Vera ahumado, added at hour 4 of the reduction (not hour 0 — hour-0 additions volatilize most of the smoke during the long cook). The final 2 hours of 95 °C reduction pull the smoke compounds into the oil phase of the concentrate, where they bind as stable lipophilic complexes. The downstream salsa brava, pizza sauce, and sofrito acquire a background smoke note impossible to achieve by adding smoke to the finished dish. The same temperature-binding principle underlies the smoke-infused sofregit bases used in Catalan home cooking.

● **Advanced: Canning for Long-Term Pantry**

PANTRY FOUNDATIONS · PRESERVATION

Hot-water bath canning of tomate concentrado is straightforward because the pH (~3-4) is acidic enough to prevent *Clostridium botulinum* spore germination. Protocol: (1) sterilize 125 ml glass jars at 120 °C oven × 10 min, (2) fill with boiling-hot concentrate leaving 1 cm headspace, (3) wipe rim, seal tight, (4) submerge jars in rolling boil water bath × 30 min, (5) remove, cool undisturbed 24 h. Verify seal — lid should be depressed and not depressable. Shelf-stable 1-2 years at room temp. This is the pantry-canning path; not necessary if you bake weekly and use within 4 weeks refrigerated.

PAIRING

What to Drink

🔥 **Application · Sofrito Base**

Replace the tomato component in sofrito-tm6 with this concentrate (use 100 g of concentrate + 50 g water in place of fresh tomato)

The sofrito gets deeper, more developed-tomato flavor because you've essentially pre-reduced the tomato to its concentrated essence. Makes sofrito-tm6 a 20-min recipe instead of 45-min, and the depth is superior.

Application · Salsa Brava

Base for the salsa brava in patatas-bravas (use Tier B smoke-infused concentrate) — 80 g concentrate + 15 g EVOO + pimentón + guindilla + sherry vinegar

The smoke-infused concentrate is the missing umami depth in most US salsa bravas. Combined with the squid-ink version brava-negra (squid-ink addition, proposed UMAMI-9), produces the three-sauce bravas setup Pablo serves with patatas-bravas.

Application · Pizza Sauce

For kamado-pizza Neapolitan-style: 60 g concentrate + 40 g cold water + 8 g EVOO + pinch salt + pinch oregano = pizza sauce ratio for 2 × 25 cm pizzas

Neapolitan-style pizzas use a lightly-sauced, uncooked sauce. This concentrate cut with cold water gives the right viscosity (thin enough to spread) with authentic depth (pre-reduced for flavor). Better than any jar of pizza sauce.

Simple — Toast

Spread 1 tbsp concentrate on a thick slice of master-sourdough-loaf, drizzle good EVOO, finish with Maldon. Add a 4-slice stack of pimenton-porchetta if feeling generous.

The concentrate is dense enough to eat straight. This is the "everyone gets their own plate" pre-dinner snack when hosting. A quiet-flex simple move.

CONTEXT

Menu Ideas

Monthly Pantry Stock

Make 1 batch (2 kg tomatoes → 4 × 125 ml jars). Freeze 2 jars, refrigerate 2. Use over the next 4-6 weeks across 5+ downstream recipes. One Saturday of passive cooking = a month of pantry advantage.

Sunday Pizza Night

Use 60 g concentrate as the base for 2 × kamado-pizza Neapolitans. Top 1 with San Marzano + mozzarella di bufala + basil, the other with sofrito-tm6 + anchoas + olives. Both use this base.

Tapas Night for 6-8

1-hour tapas service built around this concentrate: (1) patatas-bravas with Tier B smoke-infused salsa brava, (2) pa-amb-tomaquet with a small jar of concentrate on the side for spreading instead of fresh tomato, (3) pisto-manchego using 100 g concentrate as the tomato base, (4) tortilla-espanola as a complete course. All Spanish, all from one pantry base.

Paella Sunday Prep

For paella-valenciana or fideua: add 2 tbsp concentrate to the sofrito step for deeper tomato flavor. Makes the paella rice more saturated in tomato umami without being wet. A professional-kitchen secret.

Gift / Trade

Jar 2 × 125 ml jars as a host gift or trade with the chef-friend network. A jar of 6-hour tomato concentrate is a serious pantry gift — especially the Tier B smoke-infused version. Labels: 'Umami Tomate Concentrado · Tier B · 2026-04 batch.'

YOUR NOTES

Cook Log

Session Notes

Date: _____ · Serves: ____ · Rating: __ / 5

Use this space to record what you changed, what worked, and what you'd do differently next time. Your future self will thank you.

