

Kombu Marinara

	Recipe serves	Prepared for
Recipe	1	2

Ingredient	Amount	Scaled amount
Dicen Tomato	2877 g	5754 g
Kombu	2 lb	4 lb
Boquerones	80 g	160 g
EVOO	1 1/4 cup	2 1/2 cup
Pernot	1 cup	2 cup
With whine	2 cup	4 cup
Lemon juice	1 cup	2 cup
Garlic	1/2 cup	1 cup
Shallot	1 cup	2 cup
Butter	1/4 lb	1/2 lb

Instructions

Cut the Kombu into little pieces.

Add chopped Kombu, boquerones, diced tomatoes to the blender and blend until smooth.

In a sauce pan, cook garlic and shallot until fragrant. Deglaze the pan with wine, lemon juice and Pernot.

Reduce the liquid to half its volume and mix in with the tomato pure.

Melt the butter into it and season with salt to taste.

