



# NO-COOK TOMATO COULIS

**Season:** summer  
**From the garden:** tomatoes, basil, onion /shallot  
**Type:** sauce  
**Difficulty:** easy  
**Serves:** makes 4 cups  
**Source:** [epicurious.com](http://epicurious.com)

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## Equipment:

- 🍴 Chopping board
- 🍴 Cook's knife
- 🍴 Measuring Spoons
- 🍴 Blender or processor

## Ingredients:

- 🍴 1 kilogram very ripe tomatoes
  - 🍴 2 tablespoons white wine vinegar
  - 🍴 1 tablespoon honey
  - 🍴 1 small shallot or red onion
  - 🍴 6-8 basil leaves
  - 🍴 salt and pepper
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## How to make it

1. Roughly chop the tomatoes and place in the bowl of the blender or food processor.
2. Peel and chop the shallot or onion until very finely minced. Chop the basil.
3. Add these and the other ingredients to the tomatoes and blend to a purée.
4. Season with salt and pepper.

## Serve with:

zucchini fries for dipping  
as a pizza sauce

## Skills:

Chopping  
Puréeing

## Notes:

*Coulis* is a French word for a thick sauce or purée that is made from fruit or vegetables. Puréed and sieved raspberry coulis is popular to serve with desserts.