



Homemade Ketchup

The perfect addition to many dishes—homemade ketchup

🔪🔪🔪 Easy 🍷 3 Servings ⌚ 20 min.



As we all know, ketchup isn't really considered a classic Italian dish—yet they share one major thing in common: a love for sun-ripened tomatoes, which form the basis of our homemade ketchup. Whether as a dip, sauce, or seasoning, ketchup is more versatile than we might think at first glance and can add that special something to many dishes beyond just burgers and fries. There are no culinary limits to your own creativity here.

Ingredients

Ingredients for 3 glasses,
200 ml each:

100 ml water

1 can of ORO di Parma

Finest Tomato Puree

100 g ORO di Parma

triple-concentrated

tomato paste

60 g sugar (amount can
be adjusted to taste)

5 tbsp red wine vinegar

1 pinch ground allspice

1 pinch ground white
pepper

1 pinch ground cloves

2–3 dashes of Tabasco

1 tsp salt

Step 1: Preparation

To make our ketchup, put all the ingredients in a pot, stir them together, and bring the mixture to a boil. Then let the mixture simmer gently for 10–15 minutes.

Step 2: Pour the ketchup and enjoy

If the sauce seems too thin, just let it simmer for a few more minutes. If, on the other hand, the sauce is too thick, you can thin it out with a little water. Once the sauce has reached the desired consistency, you can use it right away or pour it into a clean bottle and store it in the refrigerator.

Used products:



Diese und weitere leckere Rezeptideen findest du auf:
www.oro diparma.de/italienische-rezepte