

# Mushroom and tomato sauce

Total time **30 mins** 15 mins preparation time 15 mins cooking time

Nutritional facts (per portion):  
**309 kJ / 74 kcal**

Fat: **5 g** Protein: **1.9 g**  
Carbohydrates: **5 g**

## INGREDIENTS

4 portion(s)

<b>1</b>	onion
<b>1</b>	garlic clove
<b>2 tbsp</b>	rapeseed oil
<b>2</b>	bay leaves
<b>1 g</b>	black peppercorns, whole
<b>5 tbsp</b>	Kikkoman Naturally Brewed Soy Sauce
<b>100 g</b>	tomato juice
<b>1 tsp</b>	tomato purée
<b>1 tsp</b>	porcini powder
<b>1 g</b>	smoked salt
<b>1 tsp</b>	sugar
<b>1 tsp</b>	starch

## PREPARATION

### Step 1

Peel the onion and roughly chop, then heat the oil in a pan until golden brown. Crush the garlic, add this to the onions, bay leaves and pepper, and then sauté.

### Step 2

Add the tomato purée and sauté for a few minutes. Pour in the tomato juice and Kikkoman soy sauce. Season with sugar, smoked salt, and porcini powder and simmer gently for approx. 15 minutes. Then finely sieve the sauce.

### Step 3

Mix the starch with a little water and bring the sieved sauce back to the boil. Pour in the dissolved starch, stirring constantly, and simmer for about one minute. The sauce is now ready.