

## "Sofrito" the basis of Mallorcan recipes

Sofrito is the basis of paella, arroz brut and almost all dishes that become stews.

Preparation time: 20 min. · Level of difficulty: easy ·

### Quantity

Ingredients for according to glass size 5-8 glasses.

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5 kg Ripe ramallet tomtatoes  
1 tbsp Cane sugar  
1 tbsp Sea salt  
1 tsp Sweet paprika powder  
1 tsp Ground black pepper  
4 Chopped garlic cloves  
4 tbsp Extra virgin olive oil D.O.  
1 kg Green, mild peppers

### Preparation

Wash the Ramallet (or another aromatic variety) tomatoes thoroughly.  
Cut in half and roughly grate the halves with the cut side down until the skin remains.

Put a good splash of oil in a saucepan on the cooker.

Then peel, slice or chop the garlic and add it to the pan with the oil.  
Add the grated tomatoes, salt, pepper and paprika. Stir a little. If you like, add further herbs, but the pure tomato and paprika base is better used in different dishes. Simmer gently for 1 hour with the lid closed.

At the end of the hour, add two tablespoons of sugar to take the acid out of the tomatoes.  
Remove from the heat and leave to cool slightly.

Once it has cooled a little, press the sauce through a potato masher.

Pour the tomato sauce into jars and drizzle with a little olive oil.

Place the closed jars in a saucepan and fill it with water up to the height of the jars.  
Boil for 20 minutes.

Leave the jars to cool in the pot with the water.

The preserves form a vacuum as they cool and will keep (stored in a dark, cool place) for up to a year.