

Romanoff Vodka Sauce (with green pepper)

Recipe for 4 servings

Description

A sauce simmered with tomato, cream, green pepper, and vodka.

Note

In this recipe, we use green pepper, but you can replace it with a pinch of hot chili flakes.

Ingredients

Sauce

- 2 Unit(s) French shallot
- 2 Clove(s) Garlic
- 1 Tsp Green pepper seeds
- 300 Ml Diced tomatoes
- 125 Ml Tomato paste
- 1 Sprig(s) Basil
- 30 Ml Olive oil
- 50 Ml Vodka
- 200 Ml Cream 35%
- Salt and pepper
- Olive oil

Topping

- 4 Tbsp Grated parmesan
- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**

Set up

Blend the tomatoes into a purée using a food processor or blender.

Finely chop the shallots.

Peel and chop the garlic cloves.

Sauce

In a saucepan, sweat the shallots, garlic, and green pepper in olive oil. Flambé with vodka and reduce until almost dry.

Add the diced tomato purée, tomato paste, and basil sprig, and simmer for 20 minutes over low heat, stirring occasionally.

Remove the basil sprig and add the cream. Do not let the cream boil.

Check the seasoning and serve with pasta of your choice, topped with grated Parmesan cheese.

Bon appétit!