

YELLOW TOMATO SAFFRON BROTH

MAKES 6 CUPS

- 2 tablespoons extra-virgin olive oil**
- 1 cup diced yellow onion**
- ¼ cup minced garlic**
- 1¼ teaspoons saffron**
- 6 cups roughly chopped yellow or red tomato**
- 1 tablespoon salt**
- 1 piece of kombu (seaweed)**
- 3½ cups Asparagus Stock (page 54) or other stock**

Add vegetables and this doubles as a perfectly good summer soup. I use asparagus stock here because this sauce is going to accompany my Asparagus Paella (page 150), but feel free to replace it with Basic Stock (page 54).

- 1.** Start a pot over medium heat with the olive oil, onion, and garlic (page 17). When the garlic is very soft, add the saffron and cook, stirring, for 2 minutes.
- 2.** Increase the heat to medium, and add the tomato and salt. Cook, stirring occasionally, until the tomatoes start to break down, about 10 minutes. Add the kombu and stock. Bring to a simmer, turn the heat to low, and cook for 30 minutes. Remove from the heat and let cool slightly.
- 3.** Working in batches, puree the mixture in a blender until smooth. Push through a chinois (page 23) to make it silky. The sauce will keep covered in the fridge for up to a week.