Cooked Green Salsa

sauce DIALED

basis tomatillos = 910 g

	Ingredient	Grams	Baker's	Total	Method
1	tomatillos, husked and rinsed jalapeno, stemmed	910 60.0	100.0% 6.6%	87.4% 5.8%	Pressure steam for ***5 min*** at low pressure. Normal release[1]
2	garlic cloves salt cumin, ground cilantro, chopped	10.0 7.0 2.2 40.0	1.1% 0.77% 0.24% 4.4%	0.96% 0.67% 0.21% 3.8%	Add tomatillos and jalapeno to blender with remaining ingredients (except oil) and lightly process until just smooth.
3	vegetable oil	12.0	1.3%	1.2%	Heat oil in pan and add salsa. Simmer gently for around ***10 minutes*** until the salsa has thickened.
	Total	**1041**	114.4%	100.0%	

[1]Normal release: Open the valve fully (button, lever or slide) to let the steam out; 2-3 min. For vegetables and quick-cooking food; not most beans, grains or fruit. Jolt thick dishes (chili, risotto) a few times before opening the lid.