



Tomato & Basil Sauce

INGREDIENTS:

- 1kg tomatoes (or 3 x 400g tins whole Italian tomatoes), roughly chopped
- 2 tbsp. extra-virgin olive oil
- ½ tsp sugar
- Salt, to taste
- Freshly ground black pepper, to taste
- 2 large handfuls of basil, washed and torn

METHOD:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Add the tomatoes to a large pot
3. Add the oil, sugar and salt and pepper to taste
4. Cook for at least 10 minutes, and up to half an hour. The final cooking time depends on the time you have available and the type of flavour you want the sauce to have: less cooking results in a fresher flavour, while longer cooking results in a deeper, more intense flavour
5. Before serving, add the basil leaves and season to taste

