



Tomato & Garlic Sauce

INGREDIENTS:

- 2 tbsp extra-virgin olive oil
- 3-4 garlic cloves, peeled and finely chopped
- Salt, to taste
- 1 kg tomatoes (or 3 tins of whole tomatoes), roughly chopped
- ½ tsp sugar
- Freshly ground black pepper, to taste

METHOD:

1. Prepare all of the ingredients based on the instructions in the ingredients list
2. Heat the oil in the frying pan and add garlic and a pinch of salt. Cook for 30 seconds
3. Add tomatoes, sugar and pepper
4. Cook for at least 10 minutes, and up to 30 minutes. The final cooking time depends on the time you have available and the type of flavour, while longer cooking results in a deeper, more intense flavour.

