

Tomato Sauce



Ingredients and Preparation

INGREDIENTS

- 50ml of White Wine
- 2 Tablespoons of Tomato Puree
- 1 Tablespoon of Sunflower Oil
- 1 Teaspoon of Dry Italian Herbs
- 1/4 Teaspoons of Sugar
- 1/4 Teaspoon of Salt
- 1 Small Tin of Chopped Tomatoes in Rich Tomato Juice, Nett Weight 227g (Napolina)
- 1 Medium Hot Red Chilli, Chopped or Sliced
- 1 Medium Chopped Onion
- 1 Chopped Garlic Clove
- 1/4 Teaspoon of Ground Black Pepper

SUGGESTED PANS AND DISHES

- 1 2L Saucepan With Lid
- 1 Blender
- 1 Wooden Spoon or Spatula

PREPARATION

Heat one tablespoon of sunflower oil in saucepan. Add chopped onion and chopped garlic to hot oil and stir with wooden spoon or spatula.

Add tomato puree and briefly stir with wooden spoon or spatula.

Add tin of chopped tomatoes and stir with wooden spoon or spatula.

Add wine, Italian herbs, sugar, salt and ground black pepper. Stir with wooden spoon or spatula.

Add chilli and continue to stir with wooden spoon or spatula.

Bring to boil, reduce heat cover and cover with lid. Simmer for approximately fifteen minutes, allowing to cool down slightly.

Transfer mixture to blender and blend until smooth.

! Tip : If desired, you can freeze the sauce, once cold, for approximately two months. Defrost completely before re-heating.