

SIMPLE TOMATO SAUCE



Ingredients (serves 6 people):

- 4 cans of peeled tomatoes of 400 g each
- 1 can of peeled tomato water
- 3 cloves garlic, minced
- 1 packet of freshly chopped basil
- 4 tbsp olive oil
- 1 tbsp sugar
- Salt to taste
- Black pepper to taste
- Basil leaves to taste

Preparation:

1. Put the tomatoes in a bowl and then crush with their hands.
2. Pour the water can.
3. In a pan heat the olive oil and brown the garlic.
4. Cook for 2 minutes and then add the tomatoes and basil leaves.
5. Season with salt and pepper to taste.
6. Put the sugar.
7. Bring to a boil and reduce the heat to low.
8. Add the basil leaves.
9. Cook for 30 minutes or until thickened in a rich velvety sauce.
10. For a smooth sauce, pass the sauce through a food mill or through a sieve with a tablespoon base.