

# Simmonds Tyres

**BRIDGESTONE**



## TOMATO SAUCE RECIPE FOR PIZZA OR PASTA

This recipe is great for pizza bases or pasta sauce and can be made in bulk and frozen to use for several meals!

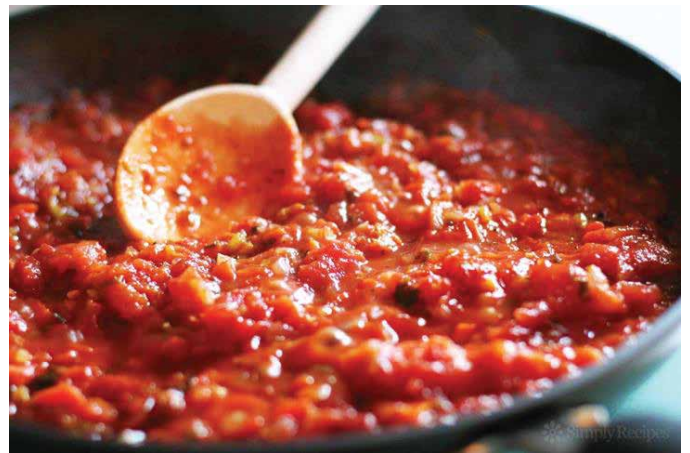
### Ingredients

- 1 large or 2 small onions, diced fine
- 4-5 cloves garlic, crushed (depending on how large they are you may need less)
- Olive oil approx. 5 tbsp (sufficient to thickly cover base of a medium saucepan)
- 1 x 400g can chopped tomatoes
- 1-2 heaped tbsp tomato paste (or more to taste)
- Sugar to taste
- Salt & pepper
- 2 tsp dried oregano or basil, or 1 tbsp fresh basil

### Method

Pour enough olive oil into the bottom of a medium saucepan so that there's about 4-5mm depth. This is key to getting the right flavour and general yumminess into the sauce. Heat gently and add the onions and garlic, and fry gently until soft and brown but not burnt. You want them to caramelize and get more flavour into the sauce. Raw onion doesn't taste nice!

Add canned tomatoes and tomato paste, and dried herbs if using. Simmer for at least 40 minutes very slowly. Keep tasting regularly and if it's not "tomatoey" enough, add more tomato paste. This is key as you want a really rich, flavourful sauce. You want it to be thick and jammy.



Simmering for a long time develops the flavour in the sauce – you want it to look glossy with a sheen of oil. Add salt & pepper to taste, sugar and fresh herbs at the end if using.

The sauce should be thick and super tasty – if it's too "sharp" add a touch more sugar which will also help bring out the tomato flavour.

You could easily double or even triple the recipe if you wanted to and freeze the leftovers.