




Ultimate tomato sauce

Forms the base for all the following dishes.

 Less than 1.5 hours **Serves:** 10

Recipe Type: Dips spreads and toppings

Main Ingredient: Vegetables

Ingredients

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4 kilograms PnP tomatoes, halved
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30 ml PnP olive oil, plus extra for
frying
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5 ml PnP salt
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15 ml PnP sugar
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2 garlic heads, halved
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2 PnP onions, finely chopped
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1 bunch PnP fresh basil
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1 bunch PnP oreganum
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1 bunch PnP fresh thyme
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45 ml PnP red wine vinegar
.....
1 dash salt and milled pepper, or to
taste
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Method

- Preheat oven to 200°C.
- Arrange tomatoes on a baking tray, drizzle with olive oil and sprinkle with salt and 1 tsp (5ml) sugar.
- Roast for 30 minutes.
- Add garlic and cook for a further 20 minutes.
- Fry onions in a pan with a glug of olive oil.
- Add roast tomatoes, garlic cloves (squeezed out of their skins), herbs, remaining sugar, vinegar and seasoning.
- Simmer for 20-25 minutes or until sauce has thickened.
- Divide into three 1-litre freezer bags and freeze until needed.