

# PIZZA SAUCE

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PREPARATION: 5 MIN



COOK: 30 MIN



QUANTITY: 3 CUPS



FOOD: SAUCE

## INGREDIENTS

800g Canned Tomatoes (if you find San Marzano, great)

2 tbsp Olive Oil

2 tsp Sugar

1 tsp Salt

2 garlic cloves, finely chopped or crushed

5 or more basil leaves, chopped

Pinch of ground black pepper.

## PREPARATION

1.- Add the canned tomatoes into a blender and process it for 4 seconds, (or to a bowl and crush the tomatoes a little bit with a fork), always keeping the sauce that comes with it.

2.- Place the 2 tbsp olive oil in a pan over medium heat, add the 2 garlic cloves and cook until they are softened (not fried).

3.- Add the canned tomatoes, 2 tbs sugar, 1 tsp salt and the basil leaves, mix with a wooden spoon and simmer for about 30 minutes or until the sauce has tickened.

4. Use it after those 30 minutes, or wait until is cold. You can also keep it on your fridge up until a week on an airtight container. (I also use it as a base for pasta sauce).