

Fresh tomato & basil sauce

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Serve this rich tomato sauce with cooked pasta, in lasagne or as a topping on pizza.

Makes: 6 cups (1.5 litres)

Preparation: 20 minutes

Cooking: 1 hour

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| 1/4 cup extra virgin olive oil | 2 tbs tomato paste |
| 4 anchovy fillets, finely chopped (optional) | 2.25 kg ripe tomatoes, diced |
| 2 medium onions, finely chopped | 2 tsp caster sugar |
| 2 garlic cloves, crushed | salt and ground black pepper |
| | 1 cup basil leaves, shredded |

1. Heat oil in a large saucepan over medium heat. Add anchovies if using and cook, stirring with a wooden spoon, for 4–5 minutes or until anchovies dissolve in oil. Add onion and garlic and cook, stirring often, for 10 minutes or until onions are soft.
2. Add tomato paste, increase heat to high and cook for 2 minutes. Stir in tomatoes and sugar. Bring to the boil then reduce heat to medium-low and simmer, stirring often, for 45 minutes or until sauce is thick.
3. Taste and season well with salt and pepper. Set aside to cool then stir in basil. Spoon into 3 x 2-cup (500ml) sterilised jars, seal and store in the fridge.



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