

Tomato Pizza Sauce

Serves 4

Hands-on Time 10 minutes

Cooking Time 60 minutes

Ingredients

2 Garlic cloves

1 tbsp Olive oil

500g Passata

¼ tsp Fine salt

2 tsp Oregano, dried

Equipment

Knife or micro-grater

Medium saucepan with a lid

Wooden spoon

Peel and either slice or grate the garlic cloves. I prefer to slice on this occasion.

Add the oil to a saucepan and place over a medium-low heat. Allow to warm up before adding the garlic.

Stir occasionally until the garlic is a light golden (not brown) colour.

Add the tomato, salt, and oregano and stir.

Turn up the heat to high and leave the tomato until it comes to a bubble.

Before it starts sputtering, give a stir, cover and reduce the heat to its lowest setting.

Leave to bubble for 60 minutes.

Stir halfway through, although I'll warn you now, it will spit everywhere so be bold, be brave, and be brief!

Enjoy!