



Recipe Sheet

TOMATO SAUCE FOR PIZZA BASE

INGREDIENTS (Enough Sauce for 10 Pizzas)

- 1 can (400g) Chopped Tomatoes
- 3 Medium Cloves Garlic (Chopped)
- 1 Medium Onion (Chopped)
- 1 tsp Dried Mixed Herbs
- 25g Tomato Paste
- 10ml Olive Oil
- Salt and Pepper to taste
- 10g Smoked Paprika
- 10ml White Vinegar
- 10g Sugar

METHOD

Fry (medium heat) the Onions and Garlic in the Olive Oil until soft. Add the Vinegar and Sugar and reduce by half. Add the Paprika and Mixed Herbs followed by the Tomato Paste and Chopped Tomatoes.

Cook over a medium heat for half an hour reducing the heat if needed. Blend until smooth. Season to taste and chill or freeze until needed.