



HOMEMADE PIZZA SAUCE

Ingredients

- 9 Plum Tomatoes
- 1 Red or Green Bell Pepper
- 12 Cloves of garlic (adjust to your taste)
- 1T of tomato paste
- 2t of salt
- 1t of black pepper
- 2t of dried parsley
- 2t of dried oregano
- 2t of dried basil
- 1/2t of rosemary (optional)
- 4t of extra virgin olive oil (divided into 2 portions)

Method

1. Preheat oven to 180c
2. Cut the tomatoes and bell pepper into cubes
3. In a mixing bowl, add all the ingredients except for the salt, pepper and one portion of the olive oil. Coat the ingredients well
4. Place the coated tomatoes and peppers into a casserole dish then into the oven and bake until the tomatoes are brown on the outside
5. Remove from the oven and allow to cool for about 5 minutes before roughly blending them in the food processor
6. In a medium pan, add the remaining oil and heat.
7. Add the blended sauce, salt and pepper and stir well
8. Remove from heat and serve immediately or refrigerate for about 1 week.