

Classic Tomato Sauce

Serves 4-6

Time: 1-2 Hours

Ingredients:

800g good, tinned plum tomatoes or ripe fresh fruit

2 tbsps olive oil

1 small onion, finely chopped

2 garlic cloves, crushed

1 tsp sugar

Dash of red-wine vinegar

3 stems of fresh basil

Extra-virgin oil, to serve (optional)

Method:

If using fresh tomatoes, drop them into a pan of boiling water and leave for about a minute, until the skins split. Lift out and peel, then roughly chop.

Heat the oil in a medium saucepan on a medium-low heat and add the chopped onion. Soften for about five to seven minutes, until translucent but not coloured. Stir in the garlic and cook for another two minutes.

Tip in the tomatoes, and break up with a wooden spoon if necessary, then add the sugar, vinegar and the stems of the basil, reserving the leaves. Season lightly.

Bring to a simmer, then turn down the heat and simmer for 45 minutes, stirring occasionally, until thick.

Test the seasoning, add the basil leaves, roughly torn, and drizzle in a little extra-virgin olive oil if you like before serving.