

Tomato Sauce

Servings: 1

Ingredients:

1 tablespoon olive oil
1/4 cup shallots, finely chopped
2 pounds very ripe tomatoes
2 cloves garlic
1 sprig thyme
1 sprig basil
oregano
salt
sugar (if required)

Preparation:

Sweat shallots in oil.

Add tomatoes, chopped in quarters, skin on.

Add herbs and seasonings.

Cover, simmer until mushy and soft.

Strain through a sieve

Correct seasoning, including sugar if needed

If tomatoes are not in season, add tomato concentrate. Note the binding agent is the tomato puree.

Will last 1 week in refrigerator, properly covered.