



How to Make Your Own Italian Tomato Sauce

Recipe for "Salsa di pomodoro"—an authentic Italian tomato sauce made with just a few ingredients.

🔪🔪🔪 Easy ⌚ 50 min.



Ingredients

1 can of ORO di Parma
chunky tomatoes
(Alternatively, you can use
whole peeled tomatoes)
1 handful of fresh basil
leaves
2–3 garlic cloves
Tomatoes
3 tbsp extra virgin olive oil
1 pinch of salt
1 pinch of sugar

Step 1: The Preparation

To make your tomato sauce, start by peeling the garlic and cutting it into small pieces. Then, heat some extra virgin olive oil in a pot.

Step 2: The Tomato Sauce

Add the ORO di Parma chopped tomatoes to the pot, along with the sugar, salt, and basil leaves, and let the tomato sauce simmer over medium heat for about 30–40 minutes.

Step 3: Enhancing the Tomato Sauce

Mash the tomatoes with a fork or use an immersion blender. Add them to the tomato sauce along with the minced garlic, and let the homemade tomato sauce simmer for a little while

longer.

Step 4: The Finale

You can now serve the finished tomato sauce warm. It goes well with homemade pasta, tortellini, or meat and fish dishes, for example. 🍝

Used products:



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