Homemade Italian tomato sauce

With this original Italian recipe, you can create a perfect “Salsa di pomodoro” - in a short time and with just a few ingredients

Easy 4 Servings 50 min.

How do you make the perfect Italian tomato sauce - and which ingredients do you need? There are so many versions of this sauce that it’s not easy to make a decision. In fact, it’s very easy: a really good tomato sauce is created according to the principle “as much as necessary, as little as possible”. That’s why just a few good ingredients will be enough. You need tomatoes, basil, olive oil, garlic and sugar. Find out here how to use these ingredients to create a delicious base sauce for homemade pasta, meat or fish dishes.

Ingredients

1 can ORO di Parma chopped tomatoes. Alternatively, you can also use whole, skinned tomatoes.

1 handful fresh basil leaves

2-3 garlic cloves

3 tbsp. “extra vergine” olive oil

1 pinch salt

1 pinch sugar

Step 1: The preparation

For your tomato sauce, you should first peel the garlic and cut it into small pieces. Then heat extra virgin olive oil in a saucepan.

Step 2: The tomato sauce

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

Step 3: Refining the tomato sauce

Press the tomatoes with a fork or use a blender. Add to the tomato sauce together with the minced garlic and let the homemade tomato sauce simmer again.

Step 4: The finale

You can now serve the finished tomato sauce warm. For example, homemade pasta, tortellini or meat and fish dishes are suitable.

Used products:

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