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

Ingredients: Garlic cloves, olive oil

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

Ingredients: chopped tomatoes sugar salt basil leaves

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

Ingredients: Garlic tomatoes

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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