



# John's HOME-MADE PIZZA SAUCE

## SHOPPING LIST

- 425 g Arco Whole Peeled Tomatoes
- 690 g Granoro Tomato Puree
- 300 g Cooking with... Italian Herbs
- 95 g For The Table Sea Salt Grinder
- 1 kg Hulett's Brown Sugar
- 1 L Olive & Canola Oil Blend
- 1 kg Cooking with... Crushed Garlic

## INGREDIENTS

- 425 g Whole Peeled Tomatoes
- 690 g Tomato Puree
- 45 ml Olive & Canola Oil Blend
- 2,5 g Salt
- 5 g Brown Sugar
- 15 g Italian Herbs
- 5 g Crushed Garlic

## METHOD

Heat up a saucepan on the stove on low heat. Add the olive & canola oil, whole peeled tomatoes, crushed garlic to the pan. Break the tomatoes up with a fork. Add the salt, sugar and Italian seasoning. Cook for 5 minutes with a lid on top on low heat. Add the tomato puree. If the sauce is too thick add a little bit of water. Let the sauce cool down. Once cooled, place in a food processor and blend until smooth. Sauce can be used for pizzas or pasta dishes.

