

SUMMER TOMATO SAUCE

INGREDIENTS

- 2Tbsp olive oil
- 1 onion
- 2 garlic cloves
- dried oregano
- dried basil
- 3 giant "toro" tomatoes, peeled
- salt & pepper
- chilli powder (optional)

PREPARATION

1. Prepare all the ingredients.
2. Cover the tomatoes with boiling water for a few moments and then cool them down under cold water to peel them easily.
3. Heat the olive oil in a pan, add finely chopped onion and garlic, add chilli and dried herbs, saute until fragrant.
4. Chop the tomatoes and add them to the mix. Cook about 20-30min until tomatoes are breaking down.
5. Let it sit for a while and cool down. Store in a glass jar in the fridge for a few days.