



Tomato Sauce

A delicious tomato sauce that can be eaten as the classic accompaniment, stirred through pasta or as a sauce for fish.

Cooking Time : 1 hour 10 minutes

Ingredients

5 tbsp extra virgin olive oil
1 medium onion, chopped
1 carrot, peeled and sliced
1 stick celery, chopped
2 x 400g (14 oz) tins of good quality, peeled, chopped tomatoes
1 tsp sugar
salt and pepper to taste

Herbs & Spices

1 tsp Marjoram

Cooking Instructions

heat 2 tbsp of olive oil in a heavy based pan over a medium heat and gently fry the onion, carrot and celery until they are soft. Add the tomatoes, marjoram and sugar and simmer covered over a low heat for 1 hour. Puree in a blender, or press through a sieve. Return to the pan and add the remaining oil. Taste and season with salt and pepper and more marjoram if desired.