



Tomato Pasta Sauce

(makes 750ml {3 cups})

This isn't a preserve it is fresh sauce. We make pots of this sauce and freeze it to use in winter to toss through pasta, to cover a pizza base or as a foundation for a sauce to go with meat. In summer I always like to have it on hand in the fridge.

INGREDIENTS

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| <i>2kg (14-18) ripe tomatoes</i> | <i>1 fresh chilli (deseeded and finely chopped)</i> |
| <i>10g (2 tsp) butter</i> | <i>2 fresh bay leaves</i> |
| <i>10ml (2 tsp) olive oil</i> | <i>flaky sea salt and freshly ground black pepper</i> |
| <i>20g (2) shallots (finely chopped)</i> | <i>2 tbsp sliced basil leaves</i> |
| <i>2 garlic cloves (finely chopped)</i> | |

METHOD

- To remove skin from tomatoes: begin by cutting a cross on base of tomatoes and then placing tomatoes into a large bowl. Cover with boiling water and leave to sit for 30 seconds up to 2 minutes { depending on ripeness of tomatoes} or until skin begins to peel away.
- Remove tomatoes from the water, spread out and when cool enough to handle peel skin away from flesh. Cut out the core, cut tomatoes in half width ways and deseed. Discard seeds and juice.
- Finely chop tomato flesh.
- Place a medium to large non reactive saucepan over a medium heat add butter and oil and melt butter.
- Add shallots, garlic and chilli and sauté for 2-3 minutes or until soft. Do not brown.
- Add tomatoes, bay leaves, 1 tsp salt and bring to the boil. Turn heat down and simmer for 50 min-1 hour or until sauce is thick and "saucy".
- Remove bay leaves and season to taste. Add basil. Cool and store covered in refrigerator for up to three days or freeze for up to three months.