



# Salsa di pomodoro fresca

*Frash tomato sauce*

## Ingredients:

- 1 Kg of ripe tomatoes
- 10 basil leaves
- 2 garlic cloves
- ½ small onion
- 5 tablespoons of olive oil

## Preparation:

1. Gently cut the bottom part of each tomato then put to the boil for 10 minutes
2. Drain the tomatoes let them cool down peel them and cut in big chunks
3. Sauteè the minced onion and the garlic in a pot with olive oil until soft.
4. Add Tomatoes, salt and pepper according to your likings.
5. Cook for 20 minutes then blend with an immersion blender

*Keep Cooking and Enjoying Traditional Roman Food.*

*Buon Appetito!*

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