

Tomato sauce for Pizza

Salsa di pomodoro per Pizza

Preparation: 10 mins

Serving Size: 1 Pizza



Ingredients

- ✓ 400 g (14 oz) peeled plum tomatoes
- ✓ Several leaves of fresh basil
- ✓ 1 tsp of dried oregano
- ✓ 1 tbsp of extra virgin olive oil
- ✓ 1 tsp of salt



Preparation

1. Remove the basil leaves from the stem.
2. Place all ingredients into a bowl. Blend with a hand blender until a glossy sauce forms, speckled with the green herbs.
3. Add salt according to taste, though it may not be necessary depending on your pizza toppings (as many are salty).

We thanked Chef Max for checking over our pizza recipes.
He said it was the yeast he could do.
