

Roast Tomato Sauce

INGREDIENTS

- 🍅 1.5 kg tomatoes, chopped
- 🍅 2 tbsp olive oil
- 🍅 8 cloves garlic
- 🍅 1 tsp salt

METHOD

- 🍅 Mix all ingredients together and put in a large roasting dish
- 🍅 Roast at 180C for two and a half hours
- 🍅 Stir every 30 to 40 mins
- 🍅 Let it cool and blitz till smooth
- 🍅 Check for seasoning (I usually find I need a little more salt) and that's it!
- 🍅 The long slow roasting is what gives this sauce such amazing flavour

You can also play around with the flavours, I often add chopped peppers or onions at the start and let these slow roast with the tomatoes for another yummy version. Add chilli for a spicier version or loads of fresh herbs just before serving ... so much you can do with it. And for extra bonus points, it freezes beautifully too.