

TOMATO SAUCE



Magazine
Apr. | May 11

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SERVES: 4

INGREDIENTS

1 white onion • 2 garlic cloves • 3 tbsp olive oil • 1 tin peeled tomatoes (800g) • 500g ripe tomatoes • 1 small sprig parsley • 1 small sprig basil • 1 pinch dried oregano • Salt and freshly ground pepper

METHOD

Peel the onion and garlic and chop finely • Plunge the tomatoes for a few seconds in boiling water, cooling immediately in cold water, and remove the skins • Remove the seeds and chop • Blend the peeled tomato content • Sauté the onion and garlic in olive oil and add the raw tomato and the tinned tomatoes, mixing and cooking for a few minutes over a high heat, seasoning with salt and pepper • Reduce the heat as far as it will go and cook for 25 to 30 minutes until the liquid has evaporated, and the tomato is thick and tasty • The final look, texture, and also the density are variable depending on the future use of this sauce, which as it is, is perfect for pizzas, sauces, etc

Tip: Use fresh tomatoes, when in season, otherwise use tinned • In the event the acidity of the tomato is not entirely removed in cooking, add a few grams of white sugar at the end