

## Passata

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Passata calling...Recipe from Love Italy by Guy Grossi

2 x 400g tinned tomatoes (I used my own home grown tomatoes)

2 ½ tbsp olive oil

2 cloves garlic

1 onion, finely chopped

3 tbsp tomato paste (I like the Mutti brand)

6 basil leaves

Sea salt + cracked pepper

(I add 1 small red chilli)

Put the tomatoes through a food mill or blend them with a stick blender + push through a sieve to remove the seeds. Set pureed tomatoes aside.

Heat olive oil in a large saucepan over medium heat. Add the garlic + onion + (I added my chilli here), saute until the onion is translucent. Stir in the tomato paste + basil. Cook for a few minutes, stirring all the while, then add the pureed tomatoes + season with salt + pepper. Stir in 1 cup of water + simmer the sauce gently on low-medium heat for 30 minutes until it is rich + flavoursome. Adjust the seasoning if needed.

