



THE PERFECT PIZZA SAUCE

Makes 2 cups



Ingredients

- 2 cups Tomato puree/pasata
- 1 Tbsp Sugar white, granulated
- 1/2 tsp Pepper, black, ground
- 1 tsp Salt, fine
- 1 tsp Onion powder, fine
- 1/2 tsp Basil, dried

Method

1. Place the tomato, sugar, pepper, salt, onion powder and basil in a pot and stir well.
2. Bring to a slow simmer.
3. Simmer for 10 minutes over a low heat, stirring, until reduced by 1/3.
4. Allow to cool before spreading on pizza.

**HOT
TIP**

Add to cooked pasta with some fresh basil and grated parmesan for the perfect pasta!