



salsa di pomodoro

simple tomato pasta sauce

I've said to cook this for about 1 hour, but I think the longer you simmer this sauce, the sweeter it becomes. With this hectic lifestyle we all lead, we tend to cook everything very quickly, which I think can take away from the flavours of the food. In the summer months, when tomatoes are in season, I use fresh tomatoes instead of tinned. Simply blanch and peel the tomatoes, chop them and add to the pan in place of the tinned ones.

3 stalks celery
125 ml (4 fl oz/1/2 cup) olive oil
1 large red onion, chopped
1 tablespoon chopped Italian (flat-leaf) parsley / ^{or} thyme
1 tablespoon chopped basil
3 x 400 g (14 oz) tins Italian chopped tomatoes

Heat the oil in a pan and gently fry the onion until soft and almost golden. Add the herbs and stir for 30 seconds, then add the tomatoes and season with salt and pepper. Put a lid on the pan and cook over very low heat for about 1 hour, stirring occasionally. Serve with your favourite pasta.
(Serves 6)

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