

## Pizza Sauce



### *Ingredients*

- 2 x 400g can tomatoes
- 1 tbsp tomato purée
- 1 tbsp lemon juice
- 1 tsp sugar
- 2 tsp dried oregano
- 1 tsp dried thyme
- 1 tsp ground black pepper
- 1 tsp salt
- 2 cloves garlic, chopped
- 3 tbsp extra virgin olive oil



### *Method*

1. Place all the ingredients in a food processor and whizz until a smooth consistency is achieved.
  2. Pour out the sauce into a large sauté pan and heat gently until just bubbling.
  3. Lower the heat and simmer gently, uncovered, for 15 minutes.
  4. Cover and continue to simmer for another 30 minutes.
  5. Check the consistency of the sauce and, if it's too watery, continue simmering (uncovered) until the desired thickness is achieved. You'll need to be able to spread the sauce on the pizza bases.
  6. Remove from the heat and allow to cool to room temperature before use.
  7. This makes enough sauce for three 25cm pizzas.
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