

Ooni Classic Pizza Sauce



* Recipe courtesy of Ooni Australia

Ingredients

- 2 tbsp extra-virgin olive oil
- 2 garlic cloves, crushed or finely chopped
- 800g canned whole plum tomatoes (we like San Marzano)
- 2 tsp sugar, heaped
- 1 tsp salt
- Handful of basil leaves, roughly chopped
- Pinch of freshly ground black pepper

Directions

Step 1 – Place the oil in a pan over medium heat. When warm, add the garlic and cook until softened but not brown (not more than a minute).

Step 2 – Pour the can of plum tomatoes into a bowl and use a masher or fork to break them apart and crush them down. Pour the tomatoes into the pan.

Step 3 – Add all the remaining ingredients, then simmer on low heat for 20 minutes, or until the flavour has deepened and the sauce has thickened slightly.

* This sauce can be used straight away or placed in an airtight container and stored in the fridge for up to a week, ready to be used as required.

