



# BASIC TOMATO SAUCE

*Ángel Martín*

## INGREDIENTS

0 MINUTES 2 SERVINGS

1kg tomato  
1 onion  
2 garlic cloves. 1/2 tea spoon of sugar  
1/2 tea spoon of salt. 1 bay leaf.

## TAGS

basic Sauce tomato



1

Chop the onions in dice of 1cm



2

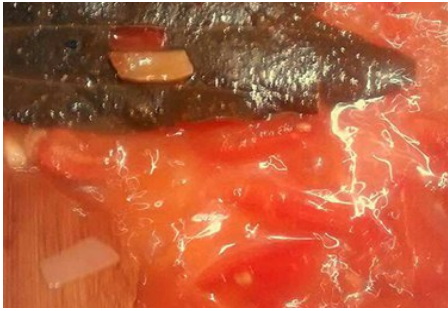
On a pot or a sauce pan put 3 table spoon of olive oil. When warm add the onions. 5 minutes later add the garlic in slices. Stir for 5 minutes more



3

Chop the tomato's in 1/8





4

Add the tomatoes to the pot and let boil for 30 minutes stirring now and then. After that use the immersion blender till you make an homogeneous paste



5

Keep in an hermetic bottle. Out can last two weeks on the fridge. This sauce had no salt or herbs as of supposed to be used as a base for other recipes. At any point you can add basil for example and boil for 10 minutes so it will get the flavour

