

Classic Pizza Sauce

Makes enough for 2-3 pizzas

Ingredients

- 2-3 gloves garlic
- 1 400g can san marzanino (baby san marzino) tomatoes
- Splash of dry red wine (zinfandel)
- Few leaves of fresh basil

Directions

1. Fry garlic on medium heat for 1-2 mins until soft
2. Add tomatoes and bring to boil
3. Add splash of red wine and season with salt and pepper
4. Mash the sauce to remove large lumps
5. Simmer on low for 45 mins
6. Add fresh basil and season to taste

