

# RECIPE

## Tomato Pomodoro Sauce

MAKES  
2 servings

LEVEL  
Easy

TIME  
45 minutes

### INGREDIENTS

400g fresh tomatoes, cut in half (or whole if cherry tomatoes)  
2 cloves of garlic  
200ml water  
1/4 teaspoon bicarbonate of soda  
2 basil stems  
salt and pepper (to taste)

### HOW TO MAKE IT

1. Put the tomatoes skin-side down into a frying pan with a drizzle of oil and 2 tablespoons of water.
2. Heat on low with a lid on for 20 minutes, or until the tomatoes start to soften when pressed with a spoon.
3. Add a little more water and leave to simmer for 10 minutes, stirring every now and again.
4. Meanwhile, finely chop the garlic and basil stalks leaving on the board for 10 minutes to help the garlic develop its flavour without any heat.
5. Stir in the garlic and basil stalks once the sauce has become smooth.
6. Sprinkle over the bicarbonate of soda, stir until it has stopped frothing then season to taste with salt and pepper.

**Serve with fresh pasta!**