

How To Make Pizza Tomato Sauce

Makes tomato sauce for about 24 12-inch pizzas

What You Need

Ingredients

3 Kg of tomatoes
4 bay leaves
½ white onion
½ tablespoon cooking oil
1 tablespoon basil
1 tablespoon salt
1 tablespoon sugar
6 garlic cloves

Equipment

Blender or food processor
Big pot
Stiff spatula

Instructions

1. **Boil the tomatoes in the pot then put them in the blender or food processor.** Boil the tomatoes until the tomatoes are soft (around 15 minutes), pour of the water from the pot then put the tomatoes in the blender or food processor.
2. **Puree the sauce:** Blend the tomatoes until they're completely pureed. Stop the blender and scrape down the sides as needed.
3. **Boil the tomato puree:** Pour the tomato puree back in to the big pot, add 4 bay leaves, ½ white onion, ½ tablespoon cooking oil, 1 tablespoon basil, 1 tablespoon salt, 1 tablespoon sugar and 6 garlic cloves. Boil the puree for 5 minutes while stirring the tomato puree.

4. **Use the pizza sauce:** This sauce is ready to be used as is. Just spoon it onto a round of pizza dough and use the back of the spoon to smooth it out. This amount of sauce makes enough for 24 12-inch pizzas.
5. **Refrigerate unused sauce for up to a week.**
6. **Freeze any extra pizza sauce for up to 3 months:** Spoon any unused sauce into tins. Freeze until solid. Thaw overnight before using on pizza, or microwave the tomato sauce in 30-second bursts until it melts into a sauce.