

TOMATO SAUCE



INGREDIENTS

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- 2 onions, chopped
- oil for gentle frying
- 8 g Bresc Garlic chopped
- 40 g Bresc Strattu di pomodoro
- 2 400-g tins peeled tomatoes
- 500 g chopped fresh, ripe tomatoes
- 4 g Bresc Erbe Italiano (Italian herbs)
- salt and pepper to taste

PREPARATION METHOD

Fry the onions softly in olive oil without letting them brown, then add the garlic and strattu tomato puree. Heat everything, then add the tomatoes and pieces of tomato. Braise until everything is tender. If preferred, puree the sauce to a smooth mixture with a stick blender. Season with the Italian herbs, salt and pepper.

USED BRESC PRODUCTS



Erbe Italiano 450g



Garlic chopped 1000g



Garlic chopped 450g



Strattu di pomodoro 450g