

Pizza sauce

Takes 15 minutes, serves 4 medium pizzas, uses a saucepan

INGREDIENTS

400g tin of the best quality chopped tomatoes you can find, ideally San Marzano.

1 tablespoon extra virgin olive oil

1 garlic clove, bashed once under a knife and peeled.

DIRECTIONS

This is a delicate application of heat to the garlic to get the gentle flavour from it without being overpowering. Heat the olive oil over the lowest heat for 5 minutes, then add the garlic clove and swirl the oil around it. Leave to infuse for 5 minutes, checking that the garlic doesn't sizzle too much or go brown, although you're allowed a golden colour. If it does sizzle lots or go dark, then it's over cooking and you need to remove it from the heat.

Remove the garlic clove from the oil and add the tomatoes, bring to a simmer and cook for 5 minutes. Turn off the heat and either use as it is, lumpy, or blend with a stick blender to create a smooth sauce. I prefer lumpy.

