



## Homemade Italian tomato sauce

**With this original Italian recipe, you can create a perfect “Salsa di pomodoro”  
- in a short time and with just a few ingredients**



Easy



4 Servings



50 min.



How do you make the perfect Italian tomato sauce - and which ingredients do you need? There are so many versions of this sauce that it's not easy to make a decision. In fact, it's very easy: a really good tomato sauce is created according to the principle “as much as necessary, as little as possible”. That's why just a few good ingredients will be enough. You need tomatoes, basil, olive oil, garlic and sugar. Find out here how to use these ingredients to create a delicious base sauce for homemade pasta, meat or fish dishes.

## Ingredients

1 can ORO di Parma  
chopped tomatoes.

Alternatively, you can also  
use whole, skinned  
tomatoes.

1 handful fresh basil leaves  
2-3 garlic cloves  
3 tbsp. "extra vergine"  
olive oil  
1 pinch salt  
1 pinch sugar

## Step 1: The preparation

Ingredients: Garlic cloves, olive oil

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For your tomato sauce, you should first peel the garlic and cut it into small pieces. Then heat extra virgin olive oil in a saucepan.

## Step 2: The tomato sauce

Ingredients: chopped tomatoes sugar salt basil leaves

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Add the ORO di Parma chopped tomatoes to the pot, sugar, salt and the basil leaves and simmer the tomato sauce over medium heat for about 30-40 minutes.

## Step 3: Refining the tomato sauce

Ingredients: Garlic tomatoes

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Press the tomatoes with a fork or use a blender. Add to the tomato sauce together with the minced garlic and let the homemade tomato sauce simmer again.

## Step 4: The finale

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You can now serve the finished tomato sauce warm. For example, homemade pasta, tortellini or meat and fish dishes are suitable.

## Used products:



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