

Miss Wincott's easy Pizza Sauce Recipe

Ingredients

- 1 Can of chopped tomatoes
- 1/2 tube tomato puree
- 1 teaspoon mixed herbs (add more/less to personal taste)
- 2 teaspoons of chopped garlic or garlic flakes (add more/less to personal taste)
- Dash of Worcester Sauce or 1/2 teaspoon on marmite (optional)

Method

Open the tin of tomatoes and put into a sieve to drain out all of the juice, if you leave too much juice in the sauce, your pizza base will go soggy.

Pierce the tomato puree tube using the spike on the lid. Put the drained tinned tomatoes into a bowl and stir in half of the tube of tomato puree.

Add the rest of the ingredients and mix them together well.

If you would like a smooth sauce, a hand blender can be used, but more tomato puree may need to be added to thicken the sauce.

* This recipe should make enough sauce for 2 pizzas. The remaining sauce can be frozen and used as the Ragu sauce for spaghetti bolognaise for e.g.