

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



Bresc Erbe Italiano 450g



Bresc Garlic chopped
1000g



Bresc Garlic chopped
450g



Bresc Strattu di
pomodoro 450g