



ALL-PURPOSE TOMATO SAUCE

Yields roughly 5 dl:

- 1 kg different tomato varieties
- 0,5 dl olive oil
- 5 garlic cloves
- 1 red chilli
- Fresh thyme
- Grated zest of ½ lemon
- 1 tsp. palm sugar
- Salt, black pepper

Pre-heat the oven to 175 C.

Halve the tomatoes and place them skin-side down onto an oven-proof dish. Halve the chilli and de-seed, place into the dish. Finely chop the garlic and grate the lemon, sprinkle on top of the tomatoes. Place a few sprigs of thyme on top of everything. Drizzle

the olive oil on top and place in the oven for 40 minutes.

Remove the thyme and pour the remaining ingredients into a pot, blitz to a puree. Let simmer for 15-20 minutes. Add salt, sugar and black pepper until the flavours are balanced.