

Dawson's Recipes

Fresh Basil and Oregano Pizza Sauce.

Use your home grown basil and oregano to create this traditional style pizza sauce.

Ingredients

1 x 400g tin of Italian diced tomatoes.

1 clove of garlic (preferably local WA garlic)

1 x small handful of fresh sweet basil

a few sprigs of fresh oregano

one tablespoon of extra virgin olive oil.

Method

- 1) Peel garlic clove and process in food processor for a few seconds until finely diced.
- 2) Add half can of tomatoes to food processor
- 3) Add basil and oregano (note if herb stems are a bit woody, strip leaves off stems before adding to processor. Discard stems.).
- 4) Add olive oil
- 5) Add the rest of the tinned tomato
- 6) Process for 5 seconds or until all ingredients are just blended. Don't over process, you want herbs to be just finely diced.
- 7) Spread sauce over prepared pizza bases before adding other toppings.

Note: This sauce can also be used as a pasta sauce.



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