



SUGO DI POMODORO

Tomato Sauce ~ Makes 6 servings

Prep Time 20 min. ~ Cook time 45-55 min.

The garden-fresh flavor of this easy sauce becomes richer with the addition of Conti Truffle Salt. It's an excellent all-purpose tomato sauce for everything from appetizers to ziti.

2 lbs fresh roma tomatoes *or* 2 cups canned undrained whole tomatoes
(San Marzano tomatoes recommended)

2/3 Cup coarsly chopped carrot	1 tsp. Conti Truffle Salt
2/3 Cup coarsly chopped celery	1/4 tsp. sugar
2/3 Cup coarsly chopped onion	1/2 Cup Conti Olive Oil

Wash tomatoes, cut them in half lengthwise, then cook in covered sauce pan or stock pot, medium heat, for 10 minutes. If using canned tomatoes, no need to cook, just place them undrained in stock pot.

Add carrot, celery onion, 1 teaspoon of salt and the sugar. Cook at a simmer uncovered for 30 minutes.

Put simmered ingredient through a food mill or use a blender to puree. Return ingredients to pan, add olive oil and cook at a simmer for another 15 minutes. Add extra water if sauce seems too thick. Taste to correct for salt if necessary.

Enjoy your Conti products!

Charlotte Capan, Conti USA

www.tuscanyflavors.com