

Salsa al pomodoro (Tomato Sauce)



INGREDIENTS

Serve 8 people

2.5 kg (5.5 lbs) ripe tomatoes (or 1.6kg cans of high-quality peeled tomatoes)

1 medium onion, finely chopped

2–3 cloves of garlic

8–10 fresh basil leaves, chopped

4 tablespoons extra virgin olive oil

Salt, to taste

[Gentile di Chieti 3L EVOO, Oleificio Berardo](#)

[Peeled Plum Tomatoes, Fontanella](#)

[San Marzano Tomatoes, Fontanella](#)

Description

This classic tomato sauce is a staple of Italian cooking, it's the perfect base for pasta, lasagna, or any dish that calls for a genuine taste of Italy. Whether you're using fresh tomatoes at the peak of their season or good-quality canned ones, this recipe brings out their sweetness and depth with just a few carefully chosen ingredients.

Preparation

Bring a large pot of water to a boil. Score the tomatoes lightly, then blanch them briefly in the boiling water. Once the skins start to loosen, transfer them to a bowl of cold water to cool. Peel, seed, and either dice or crush the tomatoes. Wash and finely chop the fresh basil leaves. Set aside.

Cook the Base (the Soffritto). In a large skillet, heat the olive oil over medium heat. Add the garlic and sauté until golden, then remove and discard it. Add the chopped onion and cook gently, stirring occasionally, until softened but not browned. Add the prepared tomatoes to the skillet. Season with salt to taste. Cover and simmer over low heat for about an hour, stirring occasionally to prevent sticking.

Just before the sauce is done, stir in the chopped basil. Simmer for a final few minutes. The sauce is now ready to use. This rich and fragrant tomato sauce is a foundational recipe and pairs beautifully with countless Italian dishes.

Notes:

If ripe, fresh tomatoes are unavailable, you can substitute with high-quality canned peeled tomatoes.

If the tomatoes are under ripe or slightly acidic, add a small, finely diced carrot to the onion at the start – this helps balance the flavor naturally.