

Exclusive Recipe



ANUIL



Pizza – Base Sauce

By Tulio Retyk

Ingredients

- 1 Can Italian tomato puree
- Coarse Salt, sugar, black pepper, oregano & chilli
- Basil leaves
- 3 cloves of garlic
- Olive oil
- White vinegar
- ½ cup boiling water

Method

- 1 Add the salt, garlic & water into a blender until it turns into a paste
- 2 Place the paste into a pan and slowly bring to a boil, let it simmer and remove from the heat.
- 3 Add the Oregano, chilli, tomato puree, sugar, pepper, olive oil and vinegar. Mix well
- 4 Chop the fresh Basil leaves and stir in
- 5 Refrigerate for 24h prior to use