

BARBETTA

NAPOLETANA SAUCE

Serves 2

What you'll need:

- 600ml peeled tomatoes
- 1 clove garlic
- 10 leaves basil
- 60ml extra virgin olive oil
- Salt & pepper to taste

Throw it together:

1. Fry garlic in oil. Add crushed tomatoes and season with salt & pepper to taste
2. Bring to simmer and cook for 20 minutes
3. Add torn basil. Add cooked pasta and stir through for a further 2 minutes. Serve