

Poh's Tomato and Basil Sauce

<p>Equipment:</p> <p>Large pot Knife Large frypan Wooden spoon Measuring cups Scales</p>	<p>Ingredients:</p> <p>2 kg vine ripened tomatoes 1/3-1/2 cup (80 ml) olive oil 6 cloves garlic, peeled, sliced finely or chopped 1 1/2 tsp salt 1 handful basil leaves, torn Freshly ground black pepper or chilli flakes, to taste</p>
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What to do:

1. To make the sauce, remove the stems from the tomatoes and score the skin of each tomato all the way round its centre so the score line divides the tomato in half.
2. Place the tomatoes in a bowl and cover with freshly boiled water. Weigh the tomatoes down with a small saucer and wait for 5-10 minutes.
3. Drain the tomatoes, then peel and discard the skins (these should slide off with ease).
4. For a lovely handmade texture, cool the tomatoes a little first then squeeze to crush them with your hands but expect some of it to land on the front of your shirt! If this doesn't appeal to you, simply chop roughly. Set aside.
5. In a medium saucepan, heat the olive oil and briefly sauté the garlic until aromatic but not coloured.
6. Add the tomatoes and salt. Bring to the boil, then lower the heat and simmer for 10 minutes or until reduced and thickened. When you are satisfied with the consistency, add the basil at the last minute so it retains a bright color and lively flavor.
7. Add pepper or chilli flakes to taste and cover to keep warm until gnocchi is ready.