

Salsa pizzaiola

*2 tablespoons olive oil
2 cloves garlic, crushed
500g ripe tomatoes, skinned and chopped
1 teaspoon sugar
salt and pepper
1 tablespoon chopped basil, oregano or parsley*

Heat the oil and garlic gently in a saucepan for 2 minutes. Add the tomatoes, sugar, herbs and salt and pepper to taste. Cook briskly for a few minutes until most of the liquid has evaporated and the tomatoes have softened but not reduced to a pulp.