

## Roasted Tomato Sauce

Roasting brings out the natural sweetness of many vegetables and fruits, and one that benefits enormously from this process is ripe tomatoes. Use this sauce on pasta, pizzas, with roasted fish, diluted with stock or as a soup...the possibilities are endless! Give the sauce a Middle Eastern flavour by adding a broken cinnamon stick to the tomatoes before cooking and replacing the basil with fresh coriander. Roast a mixture of cherry, medium, plum and vine to give a great flavoured sauce.

### **This makes enough to serve 6 people with pasta**

1kg ripe medium tomatoes, halved  
6 garlic cloves, roughly chopped  
2 teaspoons caster sugar  
4 tablespoons sun-dried tomato purée  
4 tablespoons extra-virgin olive oil  
Handful fresh basil leaves, torn

Pre-heat the oven to 190C. Spread the tomatoes out, cut-side-up, in a large roasting tin, in a single layer. Press the chopped garlic pieces into the tomato flesh to submerge slightly, sprinkle with sugar, salt and pepper and dot with sun-dried tomato purée. Drizzle with olive oil and roast for about 1 hour, until soft and slightly charred in places. Scatter with the basil leaves, crushing the tomatoes down with a fork as you do to form a sauce. You can use a stick blender for a smoother sauce.

