Napolitana Tomato Sauce



One tin of tomatoes, two cloves of garlic and a slow simmer.

SERVES 4 AS A BASE

Prep 5 min · Simmer 20–30 min

Ingredients

FOR THE SAUCE

2 tbsp olive oil
2 garlic cloves, thinly sliced
1 × 400 g tin crushed tomatoes
Salt, to taste

TO FINISH, IF YOU LIKE

¼ bunch fresh basil, leaves picked

At the stove

1. Soften the garlic
Warm the oil over medium heat. Add the sliced garlic and stir gently until fragrant and still pale.

2. Add the tomatoes
Pour in the crushed tomatoes and stir. Turn the heat down until just a few bubbles break the surface.

3. Simmer gently
Cook for 20–30 minutes, stirring occasionally, until the sauce lightly coats a spoon.

4. Taste and finish
Season with salt. Tear in the basil, if using. For Spaghetti alla Norma, measure out 1 cup of sauce.

KOOK'S SECRET

Listen to the garlic. A quiet sizzle is enough. If the edges start to colour, add the tomatoes straight away to cool the pan.

Napolitana Tomato Sauce

The full method

01 **Slice the garlic thinly**

Aim for slices of about the same thickness so they soften together. Open the tin of tomatoes before you heat the oil.

02 **Let the garlic scent the oil**

Warm the olive oil in a saucepan over medium heat. Add the garlic and stir. Once you can smell it and the slices are still pale, they're ready for the tomatoes.

03 **Find a gentle simmer**

Pour in the crushed tomatoes and stir them through the garlic oil. Lower the heat until you see small bubbles breaking the surface here and there.

04 **Check with the back of a spoon**

Simmer for 20–30 minutes, stirring along the base from time to time. Dip a spoon into the sauce and lift it out. A light, even coating tells you it is ready to toss with pasta.

05 **Season at the end**

Taste and add salt a pinch at a time. Tear in the fresh basil if you're using it. If you're cooking No. 034 straight away, measure out 1 cup (250 ml) of the finished sauce.

COOK NEXT / NO. 034

Spaghetti alla Norma turns 1 cup of this sauce into dinner for four with golden eggplant and spaghetti. Tap here for the pasta recipe.