

# FRESH TOMATO & BASIL PIZZA SAUCE

Prep Time: 15 minutes | Cook Time: 20 minutes | Yield: Sauce for 6 (12") Pizzas

This fresh tomato pizza sauce highlights the natural sweetness and acidity of ripe tomatoes, balanced with garlic, olive oil, and fragrant fresh basil. Lightly cooked to preserve brightness, this sauce is ideal for both classic cheese and topped pizzas. It delivers a clean, vibrant flavor that allows the dough and toppings to shine.

## Ingredients

- 3 lbs fresh ripe tomatoes (Roma or vine-ripened), diced
- 3 tbsp extra virgin olive oil
- 4 cloves garlic, finely minced
- 1 ½ tsp kosher salt (adjust to taste)
- ½ tsp freshly ground black pepper
- 1 tsp sugar (optional)
- ½ tsp dried oregano
- ¼ cup fresh basil, finely chopped
- 2 tbsp tomato paste (optional)

## Directions

1. Prepare tomatoes by washing and dicing. Lightly crush for texture.
2. Heat olive oil, add garlic, sauté briefly (do not brown).
3. Add tomatoes, salt, pepper, oregano, sugar. Bring to simmer.
4. Cook 15–20 minutes until slightly thickened.
5. Stir in basil off heat. Adjust seasoning.
6. Cool slightly before using on pizza dough.



### **Chef Ron's Notes**

- Keep sauce slightly loose for baking.
- Blend briefly for smoother texture if desired.
- Adjust sugar based on tomato sweetness.
- Holds refrigerated up to 3 days.
- Portion ~ $\frac{1}{2}$  cup per pizza.

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