



Fresh Tomato Sauce for Pasta

Make this sauce when tomatoes are very ripe, sweet and flavoursome.

Makes about 21.2 cups, enough for 4-6 people

1.2 medium brown onion
1 medium carrot
1 tender stick celery
4 tbsp your favourite Cobram Estate Extra Virgin Olive Oil
1 clove garlic, crushed
1 tbsp tomato paste
2 springs of parsley
2 springs of thyme
1kg large, ripe tomatoes
salt and freshly ground black pepper
a pinch of cayenne pepper

Finely chop the peeled onion, carrot and celery. Place chopped vegetables in a medium saucepan with the Cobram Estate Extra Virgin Olive Oil, crushed garlic, tomato paste, parsley, thyme and the tomatoes each cut into 8 pieces. Season with salt, pepper and cayenne pepper.

Cook uncovered on medium heat for 20 minutes. Remove herbs and either pass the preparation through a mouli or blend to a puree and pass through a fine strainer. This removes the tomato seeds and skin. Check seasoning before using.

To serve, simply reheat gently and mix with your favourite cooked pasta, drizzle with Cobram Estate Extra Virgin Olive Oil and top with grated parmesan cheese for the healthiest, tastiest fast food you will ever have. You can also add torn basil, parsley, olives, anchovies or prosciutto.

Once cold, the sauce can be covered and stored in the refrigerator for 3 days or in a freezer for up to 2 months.

Enjoy your meal,

Gabriel Gaté