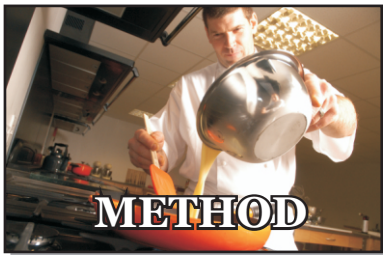


# Fresh Tomato Sauce

175ml Olive Oil  
375g White Wine  
24 Plum Tomatoes  
375g Tomato Juice  
½ Onion, Finely Chopped



Saucepan  
Weighing scales  
Measuring jug  
Knives  
Vegetable chopping board



1. Criss cross the tomato bottom and remove the core top. Blanch the tomatoes in boiling water for 10 seconds then plunge into cold water to stop them cooking, skin, de seed and chop roughly.
2. Heat oil in a saucepan, add the onions and cook until transparent.
3. Add the white wine and bring to the boil. Add the tomatoes and the juice, reduce by half.
4. Add seasoning as desired.