

## Salsa di pomodoro

### Ingredients:

- \* 1 kg of peeled tomatoes
- \* 4 cloves of garlic
- \* 1 bunch of fresh basil
- \* 1 cup of extra-virgin olive oil
- \* 1 onion
- \* 1 carrot
- \* 1 celery stalk
- \* Black pepper
- \* Salt

### Steps:

1. Finely chop the
2. In a
3. Pre-heat the oven to 160°C.
4. Place the
5. Cook the
6. Add the peeled tomatoes and
7. Season with salt and pepper.
8. Continue cooking for 3 hours.
9. Remove the
10. Serve the

Cooking time: 3 hours

Note: You can adjust the seasoning to your taste.