Semi-Dried Cherry Tomato Sauce

Season: Summer / Autumn  
Type: Main  
Difficulty: Easy  
Serves: 15-20 or 30-40 tastes  
Fresh from the garden: Cherry tomatoes, basil, parsley  
Recipe source: original

<table>
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<th>Equipment:</th>
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| • Large saucepan  
• Knife  
• Chopping Board | • 400g semi-dried tomato mix (see recipe)  
• About 200g fresh Cherry tomatoes  
• 4 cloves garlic  
• 1 brown onion  
• 2 teaspoons sugar  
• Salt & Pepper to taste  
• ½ cup torn basil leaves  
• ½ cup chopped parsley  
• ½ cup Extra virgin Olive Oil |

What to do:
• Peel and finely chop the garlic.  
• Finely chop the onion.  
• Chop in half all the fresh tomatoes.  
• Put the saucepan on a medium heat and put in half the olive oil (¼ cup).  
• Put in the chopped garlic and onion, and fry in the saucepan until soft (for about 3-4 minutes).  
• Add the fresh tomatoes and sugar then stir in for a minute or two.  
• Add the semi dried tomatoes and heat for another minute until warmed through. Taste and add salt and pepper if you think it is needed.  
• Toss in the herbs on top and put the lid on. Leave until ready to serve.  
• When serving, get the serving bowl of pasta and add a fairly small amount of sauce. The Italian style is to have enough sauce to coat the pasta without smothering it. Drizzle with a little olive oil (the other ¼ cup), then decorate with a sprig of parsley or basil.

Notes: Quantities can be varied according to taste, and this could be done with a small amount of sundried tomatoes and passata sauce instead, but it really works because of the fresh ingredients. You can use other types of tomatoes.