

YELLOW TOMATO SAUCE

INGREDIENTS:

700g Yellow Tomatoes - quartered or halved depending on the size
2 Tbsp Olive Oil
3 Tbsp Butter
Salt

DIRECTIONS

Preheat your oven to 180°C

In an oven proof dish mix the onions, tomatoes and olive oil and season with salt.

Roast in the oven for around 25 minutes - the tomatoes will start to collapse and slightly blister.

Remove from the oven and blend in a food processor until smooth.

Add the butter and puree again.

Thin with water as required - add 1 tbsp at a time. The sauce should be pourable.

Season with salt to taste.

Enjoy this sauce as a pasta sauce, pizza sauce or even drizzled over roasted vegetables.