



SAUCE23 VARIATIONS

TRANSFORM THE BASIC TOMATO SAUCE FROM RECIPE 1 WITH A SERIES OF EXCITING EXTRAS.

QUICK AND EASY, INTENSE FLAVOURS.

METHOD:

- PREPARE SOME RICH TOMATO SAUCE23 AS DETAILED IN RECIPE 1.
- CHOP THE BLACK OLIVES AND ADD TO THE SAUCE WITH A SPOONFUL OF MUSTARD. MIX WELL.
- ALTERNATIVELY, CHOP THE GREEN OLIVES, THE SUN-DRIED TOMATOES AND THE CAPERS. ADD TO THE SAUCE AND MIX WELL.
- OR, FOR A MASSIVE FLAVOUR, CHOP THE ANCHOVIES, SOME MORE GREEN OLIVES AND THE FRESH TOMATO. MIX WELL WITH THE SAUCE.
- SERVE HOT OR COLD, WITH GOOD BREAD OR PASTA.

ENJOY WHILE THE SUN SETS!

INGREDIENTS

SAUCE23 VARIATIONS
SERVES SIX

- RICH TOMATO SAUCE23
- BLACK OLIVES
- MUSTARD
- GREEN OLIVES
- SUN-DRIED TOMATOES
- CAPERS
- ANCHOVIES
- FRESH TOMATO

