Napoletana sauce

Ingredients

100 ml olive oil, plus extra, for drizzling
2 garlic cloves, finely sliced
1 brown onion diced
1.5 kg very ripe tomatoes
salt
6 large basil leaves
1 teaspoon white sugar

Instructions

Wash and dry tomatoes, basil

Heat the olive oil in a heavy-based saucepan over low heat and add the garlic and onion. Fry briefly, chop tomatoes and place into a bowl and crush them with your hands. Add to the pan with sugar and simmer for 10–15 minutes.

Tear the basil leaves into the pasta, season to taste, drizzle with a little more olive oil and lightly toss again.