



Fresh Cherry Tomato Sauce

Ingredients (for 4 persons)

150g Extra virgin olive oil (EVO)

500g fresh cherry tomatoes

1 whole clove of garlic,
lightly smashed

6 basil leaves
5g salt

Instructions

1. In a large pan heat the oil and add the smashed garlic clove.
2. Sauté the garlic over low heat until golden, then remove from the pan.
3. Add cherry tomatoes to the pan and sprinkle with salt. Cook the tomatoes for no more than ten minutes.
4. Turn off the heat and add fresh basil leaves.
5. The "Fresh Cherry Tomato Sauce" is now ready to be served with your favorite pasta or gnocchi.



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