PIZZA STUNDE.COM RECIPE CARD · KLAUSI

Italian Pizza Tomato Sauce: A San Marzano Recipe for the Real Deal

Check out my simple recipe for authentic Italian pizza tomato sauce with San Marzano tomatoes and take your pizza to the next level!



PREP
10 min

TOTAL
10 min

Ingredients

for 4 pizzas

- [ ] **1 can** San Marzano tomatoes
- [ ] **1 tsp** sea salt – *fine*
- [ ] **1 tbsp** olive oil – *optional*
- [ ] basil – *optional*

Method

1. Put the San Marzano tomatoes in a bowl and crush them with a potato masher or a fork (or use a manual chopper / hand blender) until you get a coarse texture.
2. Add salt, basil and olive oil and mix well.
3. Spread the classic tomato sauce evenly over the pizza dough, then add your favourite toppings.

Notes

Back in the day, **Nonna** crushed all the tomatoes **by hand**, which was often a pretty messy affair. I prefer to use a **manual chopper** or a **hand blender** instead. Careful: only use the hand blender briefly, in short pulses, to keep the tomatoes **chunky** and to stop the seeds from turning the sauce bitter.

Photos, tips & questions
Scan or visit pizzastunde.com/en/pizza-sauce-italian-recipe/

INGREDIENTS & OVENS AT PizzaLaden.at