

# Sicilian Tomato Sauce with a Horopito Twist

Nothing beats a good home-made tomato sauce and the smell in the kitchen as it's cooking is just fantastic.



In this recipe I have added native Horopito leaf that have been ground and added to natural salt and other seasonings. [New Zealand Horopito](#) brings a wonderful finish to sauces, slow cooking, marinades, roasted meats and vegetables, wild game, seafood and lots more.

You can use this as a base on pizza, with meatballs, as a dipping sauce and in your general cooking.

## Ingredients

1 tsp [Rhayne Horopito Wild Herb Seasoning](#), split into  $\frac{1}{2}$  tsp lots

800g (2lb) can of crushed tomatoes

1 medium-large onion, diced

2 tbsp extra virgin olive oil  
3–5 cloves garlic, crushed with the flat of a knife and sliced thinly  
1 cup chopped fresh basil  
 $\frac{1}{4}$  cup chopped fresh rosemary  
 $\frac{1}{4}$  cup chopped fresh oregano  
 $\frac{1}{2}$  cup red wine  
4 bay leaves  
1 cup chicken or vegetable stock  
sea salt and freshly ground black pepper to taste  
200g (4oz) tomato puree  
 $\frac{1}{2}$  cup fresh Italian parsley



## Method

Sauté onion in olive oil and simmer over low heat, covered, for 10 minutes. Add the garlic, basil, rosemary and oregano and simmer, covered, for another 5 minutes or so. Uncover and add wine and bay leaves.

Continue simmering until the mixture has reduced by about half. This should take about 30–45 minutes.

Add tomatoes, chicken/vegetable stock,  $\frac{1}{2}$  tsp Rhayne [Horopito Wild Herb Seasoning](https://rhayne.co.nz), purée and simmer for 1 hour. You can reduce the sauce further and intensify the flavour by simmering over a low heat for another 2 hours. I have let the sauce simmer for up to 4 hours when I want to develop the taste.

When ready, remove the pot from the heat and taste. Season with the other  $\frac{1}{2}$  of the Horopito Wild Herb Seasoning to taste and serve with fresh chopped Italian parsley can be added at the end.

Tip: If you want to turn this sauce into a base that is great for pizzas, add 10–12 sliced olives (don't forget to remove the pips) and 1 tbsp capers in the last 15–30 minutes of

simmering.