

Name of Recipe: Tomato Napoli

Volunteer Notes: This sauce is for the ravioli.

What to collect	What to do
<p><u>Sauce:</u> Large thick base Pot Wooden spoon Metric measuring-jug 150 ml-Extra Virgin Olive Oil</p> <p>1 onion, peeled and cut finely 4 garlic-cloves peeled & chopped finely 2 x celery stalks & leaves- washed & chopped finely</p> <p>700 ml Tomato Passata <u>or</u> 700 gm tinned peeled tomatoes 200 ml water 4-6 bay leaves</p> <p>Lots picked-washed/spun/chopped Parsley/thyme/oregano salt/pepper</p>	<p>In a pot, add the oil, chopped garlic, onion, celery and cooked gently 6-7 minutes until soft and golden.</p> <p>Add the tomato, bay-leaves, herbs, water and bring to the boil.</p> <p>Turn to simmer and gently cook minimum>20 minutes.</p> <p>Stir occasionally, taste and season.</p>