

Mediterranean Pasta Sauce

This is a sauce we created to showcase the olives grown, picked and cured from the SKiPPS garden and the passata we made earlier in the year. We served this sauce to accompany our handmade orecchiette.

Serves- Sauce for 4 adult meals
or 30 tastes.



Ingredients

300gms black olives
700ml passata
1 onion
200gm sun dried tomatoes
Salt and pepper
1 tablespoon tomato paste
Basil
Olive oil
Pinch of sugar
3 cloves of garlic

Optional-

Large handful of spinach or warrigal greens
Jar marinated peppers
Tin crushed tomatoes

Equipment

Saucepan
Fry pan
Knife
Chopping board
Wooden spoon

Method

1. Dice the onion and crush the garlic.
2. Slice the peppers (optional), sun dried tomatoes and olives into small pieces. Slice the warrigal greens/spinach.
3. Heat a fry pan and add olive oil. Cook the onion and garlic. Season with salt and pepper.
4. Add the tomato paste.
5. In another saucepan heat the passata and tin tomatoes (optional).
6. Add the olives, sundried tomatoes to the onion mixture. Once mixed well add to the saucepan with the tomato sauce.
7. Add more olive oil to the fry pan and cook the warrigal greens.
8. Add the warrigal greens to the tomato sauce and mix well.
9. Tear and add basil to the sauce.
10. Taste the sauce and add a pinch of salt and more salt and pepper to taste.
11. Serve over the orecchiette.

