

Neapolitan Pizza Sauce

By Domenico Tolomeo

Neapolitan tradition calls for whole peeled tomatoes when it comes to pizza sauce, and no pre-cooking is required!

Yield: 800g (tops about 10 pizzas)

Prep Time: 5 min

Ingredients:

- 800g (1 can) Ciao Italian Whole Peeled Tomatoes
- 5g (1 teaspoon) sea salt



Instructions:

1. Crush your Ciao Italian Whole Peeled Tomatoes by hand, with a food mill, or with an immersion blender.
2. Optional: Add the salt and any of your preferred seasonings to the tomatoes and mix.
3. Spread on top of your Neapolitan pizza dough, finish topping, and bake!