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## SALSA ALLA NAPOLETANA

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### NAPOLI SAUCE

Recipe by Johnny Di Francesco

**Cook Time 1 hour | Makes approx. 2 L**

*World class restaurateur, Johnny Di Francesco from 400 Gradi has teamed up with us at Let's Cook That Book to share his knowledge, expertise and a collection of his favourite recipes. Don't forget to check in with us each month to see what Johnny's cooking with us next. Use this sauce to cook with any pasta you like. Substitute the meat sauce in the lasagna and turn your meat lasagna into a vegetarian lasagna.*

### Ingredients

60ml (2 fl oz) extra virgin olive oil  
1 garlic clove, crushed  
1/2 brown onion, diced  
10 basil leaves, chopped  
2.8 kg (6 lb) peeled tomato  
20g (3/4 oz) salt  
Pinch of cracked pepper

### Method

Heat the olive oil in a large pot over medium heat. Add the garlic and lightly brown, then add the chopped brown onions and 5 basil leaves. Cook until the onions are golden brown.

Add the tomatoes and increase the heat to high. Keep stirring and bring to the boil. Once the sauce is boiling, reduce the flame to low and simmer for 45 minutes.

Continue stirring every 5 minutes. Season with salt and pepper and the remaining basil. Stir well and remove from the heat.

Store in a sealed container and refrigerate up to 3 days.



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