



THE DOUGH HOUSE
— Intimate Gastro Experiences —

Fulden's Signature Tomato Sauce



The heart of many Dough House dishes – rich, versatile, and full of flavour. This rich, flavour-packed tomato sauce is incredibly versatile.

You can use it as a:

- Pasta or pizza base
- Cooking sauce for meatballs, chicken, or veggie casseroles
- Even baked dishes – it works beautifully in the oven

For an extra layer of flavour, try simmering it in a clay or copper pot – just like we do in our classes.

👉 Don't forget to add our Pizza & Pasta Spice Mix – without it, it's just not the same, it is the secret to making this sauce truly special.

Ingredients:

- 8 beef tomatoes, including the green tops (blitzed, the green bits of the tomatoes add a rustic edge and an earthy flavour. You can mix in other tomatoes like cherry for extra sweetness)
- 2 garlic cloves, finely chopped (optional – the spice mix already includes garlic)
- 4 tbsp sun-dried tomato paste (not pesto)
- Olive oil – enough to make it look “shiny shiny” 😊
- 1 tsp salt
- 2 tbsp The Dough House Pizza & Pasta Spice Mix

Method:

1. In a large pan, combine all ingredients and mix well.
2. Place over high heat and bring to a bubble.
3. Once bubbling, reduce to low heat and let it simmer for approx. 40 minutes, stirring occasionally.
4. The sauce will thicken, deepen in colour, and develop a beautiful richness.