

Chef Scott's oven roasted tomato sauce

Enjoy with DiBuono Handmade herbed gnocchi

Serves : 4 to 6 people

Ingredients:

12 large whole fresh plum (Roma) tomatoes
6 whole cloves of garlic
2 Tablespoons of fresh rosemary, finely chopped
4 Tablespoons olive oil
Salt and pepper to taste

Preparation:

Remove the cores of the tomatoes and cut in half lengthwise.
Place all ingredients into a large mixing bowl and toss well to coat evenly.

Allow tomato mixture to marinate for at least a half an hour or even overnight.

Cooking:

Preheat the oven to 400 degrees.

Place the tomato mixture into a deep-sided roasting pan and roast for 45 minutes to an hour, (until the skins of the tomato have loosened and are browning.)

The tomatoes are ready to use now as a rustic sauce. Or, allow the mixture to cool slightly, and run it through a food mill to remove the seeds and skins, resulting in a rich, roasted tomato sauce.