



Exquisite Pizza Sauce

Servings: Click here to enter text.

Prep Time: 10min + 30min Sitting Time

Cook Time: 0

Ingredients

- 170g can tomato paste
- 170ml warm water (45 degrees C)
- 3 tablespoons grated Parmesan cheese
- 1 teaspoon minced garlic
- 2 tablespoons honey
- 1 teaspoon anchovy paste (optional)
- 3/4 teaspoon onion powder
- 1/4 teaspoon dried oregano
- 1/4 teaspoon dried marjoram
- 1/4 teaspoon dried basil
- 1/4 teaspoon ground black pepper
- 1/8 teaspoon cayenne pepper
- 1/8 teaspoon dried red pepper flakes
- salt to taste

Directions

1. In a small bowl, combine tomato paste, water, Parmesan cheese, garlic, honey, anchovy paste, onion powder, oregano, marjoram, basil, ground black pepper, cayenne pepper, red pepper flakes and salt; mix together, breaking up any clumps of cheese.
2. Sauce should sit for 30 minutes to blend flavours; spread over pizza dough and prepare pizza as desired.