

Margherita Pizza Series PART 2: Crafting Classic Tomato Sauce on the Monogram Induction Cooktop

Ingredients:

- 1 tbsp extra virgin olive oil
- 2 cloves garlic, minced
- 1 can (28 oz) San Marzano tomatoes, crushed
- Pinch of sugar
- Salt, to taste
- Handful of fresh basil leaves

Instructions:

1. Sauté the Garlic

Set your Monogram induction burner to medium heat. In a saucepan, warm the olive oil and sauté garlic until fragrant, about 30 seconds.

2. Add Tomatoes & Simmer

Pour in crushed tomatoes. Add a pinch of sugar and salt to taste. Stir and reduce heat to low.

3. Infuse with Basil

Tear fresh basil leaves and stir into the sauce. Simmer gently for 15–20 minutes. Thanks to the Monogram's precision control, there's no scorching—just slow, flavorful reduction.

4. Cool & Store

Let the sauce cool and refrigerate if prepping in advance. You can keep it fresh in your **Monogram ZWE23NSYSS Refrigerator** until you're ready for the final bake.