

## Roast Cod Wrapped in Prosciutto with Vine Tomatoes



2 thick skinless cod fillets, 13 oz. each  
3 oz. prosciutto, thinly sliced  
14 oz tomatoes on the vine  
Extra Virgin Oil  
Salt and Pepper

1. Preheat the oven to **425F**/Gas 7. Pat the fish dry on kitchen paper and remove any stray bones. Season with salt and pepper.
2. Place one fillet in an ovenproof dish and drizzle 1 tbsp. of the oil over it. Cover with the second fillet, layering the thick end on top of the thin end of the lower fillet to create an even shape. Lay the ham over the fish, overlapping the slices to cover the fish in an even layer. Tuck the ends of the ham under the fish (tie it in place at intervals with fine string if you wish).
3. Using kitchen scissors snip the vines into four portions and add to the dish. Drizzle the tomatoes and ham with the remaining oil and season lightly. **Roast for 35 minutes**, until the tomatoes are lightly colored and the fish is cooked through. Test the fish by piercing one end of the parcel with the tip of a knife to check that it flakes easily.
4. Slice the fish and transfer the portions to warm plates, adding the tomatoes. Spoon over the cooking juices from the dish and serve immediately.

Submitted and tested by Sandra Kenyon  
Best Ever Three & Four Ingredient Cookbook by Jenny White & Joanna Farrow