**COD WITH MARINARA SAUCE**

**Ingredients**

(Serves 4)

100 g zucchini

100 g carrots

1 leek

1/3 dl olive oil

1.5 kg cod fillet

Salt and pepper

*Sauce:*

1 dl fish stock with a bit of white wine added

150 g butter

¼ g saffron

Pinch ginger

Pinch curry powder

Salt and pepper

**Instructions**

Dice the vegetables and cook in lightly salted water for about 2 minutes.

Cut the cod into thin slices.

Brush an ovenproof plate with olive oil and place the cod slices on it.

Season with salt and pepper and brush with oil.

*Sauce:*

Bring the fish stock to a boil.

Beat in butter a little at a time.

Add saffron, ginger, curry, salt and pepper.

Place plate with cod in 250ºC oven for about 3 minutes. The cod should not be allowed to dry out.

Heat vegetables in a bit of water.

Pour sauce over and place the vegetables around the edge of the plate.