



COOKING WITH SERIOUSLY GOOD SAUCES

COD OR POLLACK WRAPPED IN PANCETTA WITH A RATATOUILLE SAUCE

SERIOUSLY GOOD.

BOLOGNESE & RED WINE
SAUCE BY GORDON RAMSAY



An authentically rich tomato Bolognese sauce which puts the rest to shame. Loaded with balsamic vinegar, red wine and thyme – it's all you need to make a classic Spag Bol or Lasagne al Forno. Perfection.

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Impress your mates with this guaranteed recipe for success. Perfect for dinner parties.

Serves 4

INGREDIENTS:

- 1 jar Seriously Good Bolognese & Red Wine sauce
- 4 skinless cod or pollack fillets, about 150g each
- Sea salt and freshly ground black pepper
- 8 slices of pancetta
- 3 tbsp olive oil
- 1 onion, peeled and cut into 2cm dice
- 1 small aubergine, cut into 2cm dice
- 1 green pepper, deseeded and cut into 2cm dice
- 1 red pepper, deseeded and cut into 2cm dice
- 2 medium courgettes, cut into 2cm dice
- 1 garlic clove, peeled and finely chopped

Preheat the oven to 180°C/Fan 160°C/Gas 4. Rub the fish fillets with a little salt and pepper. Wrap two slices of pancetta around each fillet so that the slightly overlapping ends are underneath. Place on a non-stick baking tray and drizzle with a tablespoon of olive oil. Bake in the oven for 12–15 minutes or until the fish is opaque and flakes easily.

Meanwhile, to make the ratatouille sauce, heat the rest of the olive oil in a large saucepan. Add the onion and cook over a low heat until soft but not coloured. Tip the aubergine into the pan and fry until golden brown; you may need to add a little more olive oil to the pan at this point.

Add the peppers, courgettes, garlic and some seasoning to the pan. After two minutes, stir in the Seriously Good Bolognese & Red Wine sauce. Cover the pan and leave to simmer for 10 minutes. Serve the pancetta wrapped cod or pollack on top of the ratatouille sauce.

SERIOUSLY GOOD, SERIOUSLY SPEEDY... SPEEDY SPAG BOL

Simply brown 300g of minced beef with 50g of pancetta (to serve 3–4), add one jar of Seriously Good Bolognese & Red Wine sauce and simmer for 20–25 minutes before stirring through cooked spaghetti. Top with freshly grated parmesan.

**SERIOUSLY GOOD SAUCE
FOR A SERIOUSLY GOOD CAUSE**
Every jar helps Comic Relief



**COMIC
RELIEF**