

# *three streams*

Chef Pieter de Jager cooked up some delicious recipes with Three Streams Salmon and trout. Showing how to prepare trout in different ways, from curing, grilling and even smoking the fish in your own kitchen at home!

The cooking class started off with a glass of bubbly and welcoming from Chef Pieter. He introduced Gregory Stubbs, CEO of Three Streams Holdings, who gave a brief company background, explained the daily operations at the processing facility and- on the trout farm.

Guests tasted the difference between fresh salmon, cured and hot smoked. He also showed how to smoke the fish in your oven. While Chef Pieter prepared a lovely Lightly smoked trout and potato salad.

Thereafter everyone moved into the kitchen to get cooking and the following recipes were prepared and learned:

Beetroot and gin cured salmon with Miso-soy dressing

Trout Ceviche with Boia Boudron sauce

Salmon and Trout sliders with avocado mash, coriander and onion salsa on a freshly baked bun.

And of course all these delicious dishes were paired with Leopard's Leaps' fabulous wines.

