

Easter is upon us and we are getting ready to prepare for the family festivities, with that in mind we have thought of some traditional, easy, delicious and convenient recipe options for the Easter menu!

I have found that guests really appreciate a good old, fish braai, but knock-their-socks-of with a delectable braaied salmon fillet! To round it off perfectly, serve it with a delicious basil pesto yogurt sauce with the royal [Pesto Princess](#) basil pesto!

Trout for Breakfast and Salmon for Dinner – Sounds about right!



Impress your family with a lavish and delectable breakfast this Easter. To give this recipe double points, it is quick, easy and

simply delicious. Visit <http://threestreams.co.za/poached-eggs-on-waffles-with-cold-smoked-trout/> to view the full recipe!



Salmon on the braai with pesto yogurt sauce

Ingredients:

Three Streams NW salmon fillet C-Trim, skin on
Sea salt
3 Tbsp. Olive oil
1 tsp. paprika
1 tsp. ground black pepper

Grind sea salt over the salmon fillet and set aside for 20 minutes, then rinse the salt off.

Stir together the olive oil, pepper and paprika in a bowl.

Brush both sides of the salmon with the olive oil mixture & place the salmon, skin side down on the braai grid, braai until the skin is crispy and tanned, turn it over and braai for another 5 minutes or until fish is cooked and flaky. Please note, your braai must not be too hot.

Pesto sauce:

125ml mayonnaise
125ml Greek yogurt plain
2 Tbsp. Pesto Princess basil pesto
2 Squeezes of lemon juice
20g Dill chopped

Lemon wedges to serve

To view [Pesto Princess](http://www.pesto.co.za) product range browse to www.pesto.co.za

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