

# three streams

*"We loved this picnic loaf with trout and pesto. Quick and easy to make and serves 4-6 people with ease.*

*The picnic loaf with trout and pesto saves you from making a Tupperware container with a variety of sandwiches. So it saves time, but the biggest thrill for me is the gasps when I take this beauty from the picnic basket."*

- Chef Nina Timm

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serves 4-6

## Ingredients

- a large sourdough loaf - I used ciabatta
- 1 x 250 g cream cheese
- 1 x 130g jar **Pesto Princess Basil Lemon Pesto**
- fresh lettuce of your choice - I used rocket as well as butter lettuce
- 2-4 ripe tomatoes - depending on their size
- 2 x 80 g Three Streams Cold Smoked Trout Ribbons
- course salt and pepper to taste
- to serve - fresh rocket and basil

## Method

Use a serrated bread knife and cut bread open down the middle.

Spread the whole tub of cream cheese on both the top and bottom half of the loaf.

Now spread the whole jar of pesto on the bottom half over the cream cheese.

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Top with the tomato slice, then the lettuce and lastly the trout ribbons.

Wrap the loaf in brown paper or grease proof paper and tie with pieces of string.