



Ingredients:

6 x 125g Three Streams Trout portions
Pink Himalayan salt
Olive oil
Toothpicks

Cream cheese mixture:

3 heaped tsp. Pesto Princess Coriander and chilli pesto
2 Tbsp. lime juice
1 tsp. Chilli flakes

Black pepper
100g Feta plain
Coriander for garnish

Method:

Remove the skin on the portions. Sprinkle salt over the portions and leave it to cure for 10 minutes. After 10 minutes, rinse the salt off and set aside.

Cream cheese mixture:

Mix the three ingredients together until it is a smooth paste.

Spread the mixture on one portion (repeat with other two portions). Crumb the feta over the mixture. Take the remaining portions and place it on top of the portions with the mixture. Use toothpicks to secure the portions. Ground black pepper and drizzle olive oil over the portions.

Bake until the fish flakes easily. Bake at 180 degrees for approx. 15 minutes.

Garnish with fresh coriander and serve with lemon wedges.

For [Pesto Princess](http://www.pesto.co.za) visit www.pesto.co.za