



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.

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 and 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, medium heat.

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

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