



RECIPE FOR A ROSY VALENTINE'S DAY

Chef Pieter de Jager shares his straightforward but scrumptious recipe for a romantic roast salmon with beautiful Mediterranean flavours. To ensure a rosy evening in more ways than one, enjoy the beautiful blush of the [2016 Leopard's Leap Chardonnay Pinot Noir](#) in generous glasses.

[Click here for the how-to-video](#)

ROMANTIC ROAST SALMON WITH OLIVE, TOMATO & FETA

Serves 2



INGREDIENTS

- 500g Norwegian Salmon or Franschhoek Salmon Trout fillet, skin off.
- 10 Kalamata olives, pitted and chopped
- 30 g Danish style feta, cut into long batons
- 30 g Sundried tomato, chopped
- 10 Basil leaves, chopped
- 3 cloves garlic, crushed
- 1 bunch thyme
- 1 lime/ lemon
- 1 bunch chopped dill
- Salt
- Pepper
- Olive oil
- Butcher string
- Micro herbs for garnish

METHOD

- Preheat your oven to 230°C.
- Butterfly the salmon and open it up like a book.
- Add the chopped sundried tomato, olives, feta and basil.
- Close the salmon up and gently tie it using the butcher string.
- This will prevent the parcel from opening up during the cooking process.
- Place the salmon into a roasting tray.
- Season with the juice of 1 lime, salt, pepper and a drizzle of olive oil.
- Add the crushed garlic and thyme.
- Roast for 9 minutes.
- Remove from the oven and leave to rest.
- Sprinkle with chopped dill.
- Slice into 4, even size, pieces.

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