

READY, SET, GO

Easy, tasty and *instantly appealing*, these *speedy starters* win on all counts

RECIPES & STYLING **BERNADETTE HOGG**
PHOTOGRAPHS **MANJA WACHSMUTH**

CRISPY-SKINNED SALMON WITH PEA PESTO

Peas take on basil's traditional role in this delicious pesto. Pulse together in a food processor until thick and chunky: $\frac{1}{4}$ cup toasted **pine nuts**, 2 cups frozen **baby peas** (thawed and patted dry), a good handful of grated **parmesan**, 1 crushed **garlic clove**, $\frac{1}{4}$ cup **olive oil** and the juice of $\frac{1}{2}$ a **lemon**. Season to taste. Brush squares of **salmon fillet** (skin on) with a little olive oil on both sides and season with **black pepper** and **salt**. Fry in a non-stick pan over a high heat, skin side down, for 3 minutes. Turn and cook for another couple of minutes. Serve immediately on a mound of pesto. Squeeze a little lemon juice over and add a side of **home-made potato chips** if desired.

