

## **RECIPE – Sprouting broccoli with St. Tola goats cheese**

600g sprouting broccoli

100g St Tola goats cheese

1 red chilli chopped

80g rocket

4 salmon fillets

40ml olive oil

20 ML white wine vinegar

Pinch salt

1/2tsp sugar

1/2 tsp mustard

Season salmon with salt and pepper

Bake salmon in the oven 180c for 10 mins

While salmon is cooking, heat up a frying pan add your oil season your broccoli and fry till golden.

Dress in vinaigrette and add chilli

Divide the broccoli between the 4 plates

Add the rocket on top (drizzle any left over vinegarette on top)

Crumble goats cheese between the plates.

Place the salmon on the top

Goes very well with boiled buttered potatoes or boiled brown rice with butter.