

30 minutes

Serves 4-6

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 1 packet (100g) pumpkin seeds
- 2 logs (100g each) goat's cheese
- ½ Tbsp (8ml) olive oil + extra for pesto
- Salt and milled pepper
- 1 Tbsp (15ml) honey
- 4-6 nectarines or peaches, stoned and halved
- 1 packet (80g) wild rocket
- 3 radishes, sliced
- Handful basil leaves
- ½ tub (60g) basil pesto

Method

1. Crush half the pumpkin seeds.
2. Roll goat's cheese logs in crushed seeds and slice.
3. Heat oil in a pan and fry remaining pumpkin seeds until golden. Season.
4. Add honey and remove from heat.
5. Arrange nectarines on a platter.
6. Scatter with rocket, radishes, basil, toasted seeds and cheese.
7. Add a little olive oil to thin the pesto and drizzle over salad just before serving.

[Browse more festive recipes here.](#)