

Pesto-Stuffed Salmon Pinwheels

Pesto Stuffing:

3 large garlic cloves

1/2 cup pine nuts

2 oz Parmigiano-Reggiano, coarsely grated (2/3 cup) plus extra to sprinkle on pinwheels

1 teaspoon salt

1/2 teaspoon black pepper

3 cups loosely packed fresh basil

1/3 cup extra-virgin olive oil

1 1/2lb. Salmon Fillet skin removed

Skewers soaked in water for an hour or more

Preparation

With food processor running, drop in garlic and finely chop. Stop motor and add nuts, cheese, salt, pepper, and basil, then process until finely chopped. With motor running, add oil, blending until incorporated. Pesto keeps, if its surface is covered with oil and plastic wrap and chilled for one week. Use remaining pesto and toss with hot pasta.

Preheat oven to 425 degrees.

Season salmon with salt and pepper. If the fillet piece is thick, place between two pieces of plastic wrap or waxed paper and using a rolling pin gently roll and press salmon into uniform thickness.

Cut salmon into 1 inch strips, spread pesto mixture on strip leaving about 1/2 inch from the edge without spread. Gently roll strip as tightly as you can and secure with skewer. Repeat until all strips are pinwheels.

Place pinwheels on a lightly oiled cookie sheet and sprinkle with extra parmesan cheese.

Bake until lightly browned or about 10 minutes.