Halloumi Cheese

Plating: Small Pan



Small Pan | Contains Dairy

INGREDIENTS

- Fried
- 60g halloumi (2 slices)
- 5ml Rapeseed Oil
- Grilled
- 60g halloumi (2 slices)
- 5ml Rapeseed Oil

METHOD

1. Grilled: Using the Rapeseed Oil , grill the halloumi on the flat top for approx. 2 mins on each side, until golden brown.
2. Fried: Deep fry the Halloumi for approx. 1 min. Drain off any excess oil.
3. Place the halloumi in a hot starter pan.
4. Garnish with a lemon wedge

GARNISH

- 1 lemon wedge

EQUIPMENT

Flat top grill
Spatula
Deep Fryer