# Halloumi Cheese

The halloumi does not need a lot of time cooking



Small Pan | Contains Dairy

## INGREDIENTS

- Fried
- 120g Halloumi
- 10ml Rapeseed Oil
- Grilled
- 120g Halloumi
- 10ml 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 (Only use chip fryer for halloumi)
3. Place the halloumi in a starter pan.
4. Garnish with a lemon wedge.

## GARNISH

- 1 lemon wedge

## EQUIPMENT

- Deep Fryer
- Flat Top Grill
- Spatula

## NOTES

- The halloumi does not need a lot of time cooking