



Halloumi Cheese

150g halloumi served grilled, fried or Cajun.

Starter pan.

Contains Dairy



INGREDIENTS

- 150g halloumi
- 10ml vegetable oil (grilled or Cajun)
- 2g Cajun spice (for Cajun option)
- 10ml palm oil (fried option)

METHOD

- 1 Cut the halloumi into 4 equal sized pieces.
- 2 Grilled: using vegetable oil, grill on the flat top for approx. 2 minutes on each side until golden brown.
- 3 Fried: deep fry in hot oil (180°C) for approx. 1 minute and drain off excess oil.
- 4 Place the halloumi in a starter pan.
- 5 Garnish with a lemon wedge.

GARNISH

- 1 lemon wedge
- 1g spring onion (green garnish)

EQUIPMENT

- Starter pan
-  Deep fryer
-  Skimmer
-  Flat top grill
-  Spatula

TIPS

- Remove the halloumi from the brine and pat dry before cooking.

WATCH THE METHOD

Grilled Halloumi <https://www.youtube.com/watch?v=ITdtbVvPEPE>

Fired Halloumi <https://www.youtube.com/watch?v=hZJali41Rbs>

Cajun Halloumi <https://www.youtube.com/watch?v=-9VDc--Pazk>



Food safety

From the SOP - what the kitchen must not skip on this dish.

VEGETABLES & DAIRY PRODUCTS

SOP 6 - Bar and Deli

Feta Cheese (Removed from Brine) 3 Days Cucumber Uncut 5 Days Cut Cucumber 2 Days Onions 7 Days Onions Cut 3 Days Green Peppers Whole 7 Days Green Peppers Cut 3 Days Tomato Whole 7 Days Olives In Brine 7 Days Zucchini Whole 7 Days Zucchini Cut 2 Days Lemons Whole 7 Days Lemons Cut 2 Days Baked Yogurt cheesecake (refrigerated) 3 days Baklava (decanted into food safe seal able container) 1 week at ambient Baklava (2 or 3 portions stored in a glass seal able display container) 2 days at ambient Avo crema 3 days Curry mayo 2 weeks Pre-made Halal Curry mayo 3 days Zucchini brined 3 days after portioning Zucchini in brine 24 hours Prepared couscous 3 days Fresh herbs whole 1 week Fresh herbs chopped 24 hours Peaches chopped 1 week Pickled Red onion two weeks

COLD ROOM INGREDIENTS

SOP 9 - Food Book

Fresh vegetables and herbs Dairy products Prep products Fresh salmon Fresh oysters Seafood defrosting overnight Feta Cheese (Removed from Brine) Cucumber Uncut Cut Cucumber Onions Onions Cut Green Peppers Whole Green Peppers Cut Tomato Whole Olives In Brine Zucchini Whole Zucchini Cut Lemons Whole Lemons Cut Baked Yogurt cheesecake (refrigerated) Baklava (decanted into food safe seal able container) Baklava (2 or 3 portions stored in a glass seal able display container) Avo crema Curry mayo Pre-made Halal Curry mayo Zucchini brined Zucchini in brine Prepared couscous Fresh herbs whole Fresh herbs chopped Peaches chopped Pickled Red onion

FREEZER

SOP 13 - General Storage

Boxes must be stored at least 20cm off the floor Group product together, i.e. All prawns on one shelf, fish on another, chips on a stainless-steel crate or dunnage rack after stainless steel crate, as it is the bulkiest. Keep ice creams and desserts on a separate shelf Monitor defrost cycles closely and check for condensation Clearly date master boxes and smaller boxes The minimum standards for this area are. i. Food Rotation: We need to always ensure that we practice food rotation. All food that come into the restaurant must be dated prior to being moved to the cold storage. In the storeroom itself, we must ensure that older products are accessible and used first. The first food in should be the first food out. Practice FIFO (First-In First-Out). To make this process (and the regular stock takes) easier, label your shelves according to what is stored on them. ii....



ON THE PASS

Halloumi Cheese

Plate - Starter pan.

Method and video links are on page 1.