Halloumi Cheese

150g halloumi served grilled, fried or Cajun.



Starter pan. Contains Dairy

INGREDIENTS

GRILLED
- 150g halloumi
- 10ml rapeseed oil

CAJUN
- 150g halloumi
- 2g Cajun spice
- 10ml rapeseed oil

FRIED
- 150g halloumi
- 10ml rapeseed oil

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.

TAKEAWAY
Soup & Salad Bowl

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