

Halloumi Saganaki

REF:

Serves 2

Cuisine: Greek

Preparation Time: 5 Minutes

Cooking Time: 5 Minutes

Ingredients:

2-3 tbsp olive oil
225g Halloumi cheese
1 Egg, beaten
3 tbsp Fine semolina
2 tbsp Clear honey
1 tsp Black sesame seeds
1 tsp Dried oregano
Freshly ground black pepper

Method:

1. Heat the olive oil in a non-stick frying pan.
2. Cut the Halloumi horizontally through the middle. Dip the slices into the beaten egg then roll in the semolina.
3. Fry on a medium heat for a couple of minutes on each side until golden-brown.
4. In a separate small pan, warm the honey. Serve the Halloumi cut into squares, drizzled with warm honey and sprinkled with sesame seeds, oregano and black pepper.

To Serve:

Makes a nice starter or part of a Mezze.

Chef's Notes: