



Grilled Haloumi with Toasted Sour Dough & Darriwill Farm Cranberry and Muscat Sauce

Ingredients

1 'Pittas' packet Haloumi

Sour Dough

Olive Oil (Mt Zero)

Murray River Salt Flakes

1 Lime

Darriwill Farm Cranberry with Muscat Sauce

Method

Lightly toast sour dough. Heat frying pan, add a little olive oil and gently shallow fry Haloumi slices until light brown. Sprinkle a little pepper and squeeze of fresh lime. Place Haloumi on toast, top with slightly warmed Darriwill Farm Muscat Sauce and a little sprinkle of salt.

'Cheese on toast will never be the same again'