



Haloumi Cheese and a Delightful Salad

Ingredients

250g of Haloumi Cheese

Tsp plain flour

1/2 tsp of Herbies sweet paprika

Simon Johnson Extra Virgin Olive Oil

Juice of a lemon

Red Onion, Cucumber, Cherry Tomatoes, Green,
Yellow and Red Capsicum, Bunch of Fresh
Oregano and Mount Zero Kalamata Olives

Method

Pat haloumi cheese dry with paper towel.
Mix flour and paprika, toss cheese in mixture.

To make salad, 1 small red onion, cucumber,
cut into chunks, 1 punnet cherry tomatoes,
a green, yellow and red capsicum thinly sliced,
1 tsp fresh chopped oregano, and a generous
handful of Mount Zero Kalamata olives.

Toss in your large serving bowl with Mount Zero
Extra Virgin Olive Oil and a generous squeeze
of lemon juice.

With some of this oil pan fry your haloumi on both
sides until golden and toss while warm through
your salad, and maybe an extra squeeze of lemon.

A glass of Darriwill Farm NV Brut would do the trick.