



HOBSON'S
CHOICE

FRIED HALLOUMI CHEESE WITH LIME & CAPER VINAIGRETTE

SERVES 4 AS A STARTER

Gaggenau Appliance:
Teppan Yaki

Settings:
200°C

Cooking Time:
2-3 minutes

Preparation Time:
10 minute

INGREDIENTS

1 Halloumi cheese*
2 tbsp rapeseed oil

For the dressing:

Juice & zest of 1 lime
1 tbsp white wine vinegar
1 tbsp capers, drained
1 clove garlic, finely chopped
1 tbsp wholegrain mustard*
1 tbsp fresh coriander, chopped
2 tbsp extra virgin olive oil
salt & freshly ground black pepper

*Allergens are highlighted in bold

METHOD

Pre-heat the Teppan Yaki at 200°C.

Unwrap the cheese and pat it dry with kitchen paper and slice into 8 slices.

Prepare the dressing by mixing all the ingredients together in a small mixing bowl.

Place the oil onto the pre-heated Teppan Yaki and cook the Halloumi for about 1 minute on each side or until golden brown.

Serve the Halloumi straight away with the vinaigrette dressing poured over the top.

GAGGENAU