

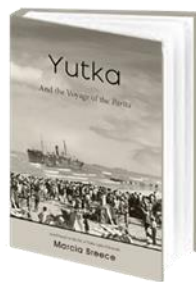
Halloumi Cheese

INGREDIENTS

extra virgin olive oil
8 ounces halloumi cheese
¼ cup honey
2 tablespoons toasted
 sesame seeds
crushed red pepper flakes

METHOD

Cut Halloumi cheese into ½-inch sticks (pat dry)
Heat 2 tablespoons extra virgin olive oil over medium-high heat.
Add the halloumi sticks in single layer, don't over crowd
Cook for 1 to 2 minutes on each side until a golden-brown crust forms.
Transfer to serving plate
Sprinkle with sesame seeds and a dash of red chili flakes
Drizzle with the warmed honey, serve remainder on the side
Serve immediately
Optional:
Serve with grapes, figs, or berries



YUTKA And the Voyage of the Parita

Page 133

Marcia Breece

www.marciabreece.com