



Halloumi & Asparagus

Aphrodite Halloumi, Galotyri, Charred Asparagus & Dukkah

Serves: 4 as a side

Prep Time: 10 mins

Cook Time: 10 mins

Ingredients:

90g / 3oz Aphrodite Galotyri PDO
100g / 4oz chopped Aphrodite Halloumi
1 tbsp extra-virgin olive oil
1 tbsp dukka (or spiced dukka)
2 bunches asparagus, trimmed
Coriander and jalapeno dressing:
½ bunch coriander, leaves and stems
3 slices pickled Jalapeño
½ tsp coriander seeds
½ tsp cumin seeds
1½ tbsp extra virgin olive oil
1 tbsp lemon juice

Method:

- (1) To make the coriander and jalapeno dressing, put all the ingredients in the bowl of a small processor, season with salt and pepper and process until finely chopped. Set aside.
- (2) Heat half the oil in a small non-stick frying pan over medium heat, add the halloumi and cook for 3 - 4 minutes or until golden brown, transfer to a bowl and stir through the dukkah. Set aside.
- (3) Heat a chargrill pan or BBQ over medium-high heat. Brush the asparagus with the remaining oil and grill for 7 minutes, turning occasionally.
- (4) Spread the galotyri over the base of a serving plate, drizzle over the dressing and top with the asparagus and halloumi dukkah.

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