



Fattouche Salad

with Aphrodite Halloumi, Pomegranate & Sumac Dressing

Serves: 4

Prep Time: 20 mins

Cook Time: 20 mins

Ingredients:

- 1 pita bread
- Olive oil for cooking
- 1 vine-ripened tomato, cut into chunks
- 1 small cucumber, diced
- ½ red capsicum, diced
- 2 or 3 baby beetroots, cooked and peeled
- 1 baby cos, roughly chopped
- A handful of roughly chopped parsley
- ½ pomegranate
- 1 block of Aphrodite Halloumi
- A handful of shredded mint
- ½ lemon
- Cracked pepper to taste
- A good drizzle of olive oil
- Generous squeeze of lemon juice
- 2 tsp pomegranate molasses
- 1 tbsp extra virgin olive oil
- ½ tsp sumac

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Method:

- (1) Preheat oven to 180°C / 350°F.
- (2) Tear pita bread into pieces, toss with olive oil and salt, and pepper and bake for 10 minutes or until crispy. Set aside to cool.
- (3) Prepare the salad by placing diced tomato, cucumber, capsicum, beetroot, cos, and parsley into a bowl. Remove pomegranate seeds from the flesh, rinse and add to the salad.
- (4) Heat a heavy-based frypan over medium-high heat and once hot add a splash of oil. Cut the halloumi into slices and pan-fry on both sides until golden brown. Once brown, remove from the heat. Place in a small bowl and toss with mint and lemon juice, allow to cool slightly.
- (5) Whisk together pomegranate molasses, lemon juice, olive oil, salt & pepper. Add the halloumi to the salad, pour over dressing.

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