



PAIRS
WELL WITH:
CHARDONNAY

FRIED HALLOUMI WITH HONEY & WALNUTS

Servings 4

Instructions:

Halloumi is a firm, mild cheese with a high melting point, which makes it perfect for grilling or frying. If you cannot find Halloumi, paneer, queso blanco, or aged provolone are good substitutes, though paneer will benefit from a healthy sprinkle of salt after browning.

Heat in a heavy skillet over medium heat:

1 tablespoon vegetable oil

Add and brown well on all sides, about 2 minutes per side:

8 ounces Halloumi, cut into 4 rectangular slabs

Transfer to a serving platter and top with:

1/4 cup chopped toasted, walnuts

1 tablespoon honey

Chopped mint



RECIPE NAME

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