

# What Katie ate...

## CRISPY PAN-FRIED HONEY SESAME HALLOUMI, ROASTED FIG, PICKLED WALNUTS

### YOU WILL NEED

- 2 blocks of halloumi, drained and sliced into 5 - 6 slices.
- 3 tbsp of sesame seeds scattered on a small side plate
- 3 tbsp honey, warmed plus extra for drizzling on figs
- 6 figs, cut in half lengthways
- Good quality balsamic vinegar
- 4 pickled (or toasted) walnuts cut into 6 - 8 slices each
- 4 handfuls of rocket or watercress.
- 3 tbsp French dressing
- 1 large lemon
- Salt and freshly ground black pepper

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**SERVES 4 - 6**

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Preheat oven to 180 ° C/350 ° F.

Place figs into a baking dish, drizzle with some balsamic vinegar and honey.

Season with black pepper.

Roast in the oven for 20 mins. Remove and set aside.

Brush halloumi with warmed honey and dip in sesame seeds to coat on either side. Sear on griddle flat of bbq or frying pan till golden on either side.

Dress leaves, plate up roasted figs, pickled (or fresh/toasted) walnuts and the seared halloumi.

Finish with extra virgin and lemon juice.