



GRILLED HALOUMI WITH PANZANELLA

<https://www.mainland.co.nz/recipe/grilled-haloumi-with-panzanella.html>

PREP TIME
10 MINS

COOKING TIME
10 MINS

SERVES



Golden grilled slices of our Haloumi complement this substantial, rustic Italian salad perfectly.

Ingredients

- 2 red capsicums, stems and cores removed
- 2 yellow capsicums, stems and cored removed
- 1/2 tsp minced garlic
- 2 tbsp red wine vinegar
- 6 tbsp extra virgin olive oil, plus 2 tbsp for pan-frying Haloumi
- 1/2 loaf ciabatta, preferably one day old
- 6 ripe tomatoes, cores removed
- 1 small red onion, peeled and very finely sliced
- 1/2 cup pitted black olives
- 2 tsp capers, rinsed
- 200g Mainland Haloumi Cheese, cut into 5mm slices
- 1 cup fresh basil leaves, torn
- salt and freshly ground black pepper, to taste

Method

1. Preheat the oven to 220°C.
2. Run the capsicums under cold water to remove the white seeds inside, then dry.
3. Place capsicums in a shallow roasting dish lined with baking paper and roast, turning once, until the skin is well blistered. Allow to cool before peeling away and discarding the skin. Cut the flesh into slices.
4. In a small bowl, combine garlic and red wine vinegar. Whisk in olive oil, then season with salt and black pepper, to taste.
5. Cut ciabatta into 2.5cm cubes and toast under a grill.
6. Cut tomatoes into chunks and place in a large salad bowl. Add red onion, roasted capsicum slices and toasted ciabatta. Pour in the red wine vinaigrette, olives and capers and toss to combine.
7. Cover and refrigerate for at least 2 hours to blend the flavours.
8. To serve: Pan-fry or grill Haloumi slices over a medium heat using the remaining olive oil. Cook until golden, approximately 1 minute each side. Spoon the Panzanella onto plates and top with the grilled Haloumi. Scatter a few torn basil leaves over each plate and serve.