



Haloumi chips with dukkah

<https://www.mainland.co.nz/recipe/haloumi-chips-with-dukka.html>



Prep Time
5 mins

COOKING Time
10 mins

SERVES
3-4

A future party favourite, this Mainland Haloumi cheese snack is served chip-cut which makes it extra appealing to the eye as well as the taste-buds.

Ingredients

- 200g Mainland Haloumi
- Olive oil spray
- Juice of 1 lemon
- 2-3 Tbsp store-bought dukkah (or your own blend of nuts and spices such as chopped hazelnuts, roasted sesame seeds and freshly ground coriander and cumin)

Method

1. Using a large knife cut the haloumi cross-wise into pieces, about 1cm thick. Then cut each piece in half lengthwise. You should end up with about 20-24 batons, each about 1cm cubed and five-six centimetres long.
2. Lightly spray a large non-stick frying pan with oil to medium heat. Cook the haloumi chips in batches, for three-four minutes, turning frequently, until golden brown on all four edges. Remove from the pan and place on kitchen paper. Squeeze a little lemon juice over the still warm chips and sprinkle over some dukkah. Pick up the edges of the paper and shake gently until the chips are covered in a light coating of dukkah.
3. Transfer the coated haloumi chips to a serving dish and serve with extra lemon wedges if liked.