



HALLLOUMI FRIES



YOU WILL NEED:

- 😊 1 x shallow pan
- 😊 Neutral tasting oil (veg, sunflower, rapeseed)
- 😊 1 x plate
- 😊 Small bowl of tap water

METHOD

- 😊 Place your pan on the hob, fill it with oil and turn on until the oil is super hot. Prepare your fries whilst the oil is heating up:
- 😊 Sprinkle the halloumi flour over your plate
- 😊 Dip one stick at a time into your bowl of water and then into the flour to coat every side.
- 😊 Once all of your halloumi is coated, test the temperature of your oil, drop in a crumb of bread and if the crumb rises instantly the oil is hot enough.
- 😊 Gently lower the sticks into the oil, making sure they don't stick together as they fry. It should take 1 - 2 minutes, and the fries will be golden when ready.
- 😊 Remove the fries from the pan and lay on kitchen roll to absorb excess oil.
- 😊 Top with fresh herbs, pomegranate, pomegranate molasses (you can place the packet in warm water to make the sauce easier to pour), Sriracha and mayo.
- 😊 Sit back and feel super smug at your epic cheesy creations



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