



BAKED HALLOUMI AND OREGANO PASTRIES



INGREDIENTS

For Cheese mixture

500g Pittas Halloumi, sliced
2 tsp oregano (fresh or dry)
2 tsp olive oil

For the dough

3 1/2 cups whole wheat flour
1 1/2 cups warm water (NOT HOT)
1 tsp dry active yeast
3 tsp olive oil
1 tsp unrefined cane sugar
1 tsp salt

METHOD

Place the sliced Halloumi on a tray lined with baking paper and sprinkle with freshly ground pepper. Broil in the toaster oven for a couple of minutes until the water comes out. Take out and toss with oregano and olive oil.

In the bowl of a mixer, add the flour, salt, and mix well. Bloom the yeast in 2 tablespoons of warm water and unrefined cane sugar. Add oil and yeast mix to flour and slowly start adding the water as you mix. Add water as needed to get all the flour incorporated well. Continue mixing until the edges of the mixer bowl are cleaned out (about 1-2min). Test the dough with your finger. If too stiff, add a touch more water and mix again until all blended and bowl is cleaned again.

Place in an oiled bowl and cover. Leave to rise for 1.5 to 2 hours. Once ready divide into individual and fold them onto themselves, roll in flour and line in a covered pan, let rest for 30 minutes before rolling them out on a lightly floured surface sprinkled with nigella seeds. Roll each to a 1/8th inch thickness, cut in half. Layer a couple of Halloumi slices on one side and fold the other side over it. Seal and bake in 370°C for a few minutes until pastries are somewhat golden. Serve warm or at room temperature.