



## GRILLED HALLOUMI CHEESE AND LEMON



### **INGREDIENTS**

2 lemons  
225g Pittas Halloumi cheese  
1 large garlic clove  
1/4 tsp salt  
1/4 tsp sugar  
1/4 cup plus 2 tablespoons olive oil  
4 (3/4-inch-thick) slices peasant or country-style bread  
2 tbs finely chopped fresh dill

### **METHOD**

Prepare a gas grill for direct-heat cooking over moderately high heat.

Cut 8 thin slices from lemons, and then squeeze enough juice from remainder to measure 2 tablespoons and put in a bowl.

Halve cheese diagonally, then cut each triangle, cut side down, into 1/3-inch-thick slices.

Mince garlic and mash to a paste with a pinch of salt using side of a large heavy knife, then add to lemon juice. Whisk in salt and sugar until dissolved, then add 1/4 cup oil, whisking until combined.

Separately toss lemon slices and cheese each with 1/2 tablespoon dressing.

Brush both sides of bread with remaining 2 tablespoons oil.

Grill bread, cheese, and lemon slices on grill rack,



covered, turning over once (use a metal spatula to scrape under cheese to loosen before turning), until bread is toasted (2 to 3 minutes total), grill marks appear on cheese (3 to 4 minutes total), and lemons begin to wilt (4 to 6 minutes total).

Whisk dill into remaining dressing. Divide bread among 4 small plates and top with cheese and lemon slices. Drizzle with dressing and serve immediately.

Cooks' note: If you aren't able to grill outdoors, bread, lemon, and cheese can be cooked in a hot oiled well-seasoned large (2-burner) ridged grill pan over moderate heat.