



GRILLED HALLOUMI WITH A FIG-OUZO SAUCE



INGREDIENTS

1 cup boiling water
15 dried figs cut in half lengthwise
¼ cup honey
¼ cup ouzo
Pittas Halloumi cheese

METHOD

Pour the boiling water over the dried figs and allow to steep for about 10 minutes (covered)

Transfer 3-4 of the soaked figs to a processor and pulse until a saucy but gritty consistency. Transfer blended figs to a saucepan along with the honey and simmer for about 5 minutes.

Now add the remaining figs and simmer for another 5 minutes until the sauce has thickened and the figs are tender.

Add the ouzo, turn the heat up to medium-high and cook while stirring for a couple of minutes. Transfer the sauce to a bowl and allow to cool.

Carefully cut two slices of Halloumi cheese (per dessert serving). Brush with olive oil and pre-heat your grill to a medium heat. Grill your Halloumi for 1 ½ to 2 minutes per side.

Plate your grilled Halloumi slices and spoon over a ribbon of fig-ouzo sauce across the cheese, garnish with fresh mint and serve.