

HALLOUMI AND SMOKED VENISON



INGREDIENTS

250g Pittas Halloumi cheese
100g Cold Smoked Venison
1 ripe pear
a few basil leaves
2 tbsp olive oil
1 lemon zested
1 tbsp lemon juice

METHOD

Cut the cheese into slices.
Place a slice of pear and a basil leaf on each slice and wrap in a slice of smoked venison.
Combine the olive oil, lemon juice, lemon zest, some shredded basil and a good grind of black pepper in a bowl.
Brush the wrapped Halloumi slices with the dressing and cook under a hot grill, turning at least once and basting as they cook.
Cook until they turn golden in colour and serve with lemon wedges and basil garnish.