

## HALLOUMI SHALLOT SKEWERS



### **INGREDIENTS**

6 small banana shallots  
250g pack Pittas Halloumi cheese  
6 small fresh bay leaves  
1 small lemon, cut into 6 thin slices  
1tsp fennel seeds  
1tbsp olive oil  
1 garlic clove, crushed

### **METHOD**

Soak six small wooden skewers in water for 30min.  
Trim and peel the shallots, leaving the root end intact.  
Cook in boiling salted water for 15min or until just tender but still keeping their shape. Drain well and set aside to cool.

Cut the Halloumi into six equal pieces. Thread each skewer with a shallot, a bay leaf, a lemon slice and a piece of Halloumi, then put into a non-metallic dish.

Crush fennel seeds, oil and garlic in a pestle and mortar (or use the end of a rolling pin and a small bowl). Season, then brush over the Halloumi and shallots. Cover and chill for a couple of hours or overnight.

Prepare and light the barbecue. Grill the skewers for about 3–4min, turning occasionally, until golden.