

Grilled Haloumi Cheese

INGREDIENTS:

Servings: 6 people

Haloumi cheese	200 g
Olive oil	for coating the cheese
Lemon wedges	for garnish

TOOLS:

Chef's knife
Cutting board
Pastry brush
Grilling grid

PREPARATION:

Slice the cheese into 1 cm thick slices. Brush the slices with olive oil. Grill the cheese over a charcoal grill or under the broiler until the cheese starts to brown. Serve hot with a lemon wedge and olive oil.

* Can also be prepared with Kefalotiri and Kasserli cheese from Greece.