

Grilled Haloumi Cheese

INGREDIENTS:

Servings: 6 people

Haloumi cheese 7 oz
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 1/3 inch 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.