

## **Fried Haloumi Cheese**

### **INGREDIENTS:**

Servings: 6 people

Haloumi cheese	7 oz
Flour	to coat the cheese
Olive oil	for frying
Freshly ground pepper	to taste
Lemon wedges	for garnish
Parsley	for garnish

### **TOOLS:**

Chef's knife  
Cutting board  
Frying pan  
Small bowl  
Pepper mill  
Slotted spoon  
Paper towels

### **PREPARATION:**

Slice the cheese into 1/4-1/2 inch thick slices. Heat some olive oil in a frying pan over medium heat. Combine the flour and the pepper then dip the haloumi cheese slices in the mixture. Fry the cheese for about 3 minutes on each side. Remove with a slotted spoon and set on paper towels to drain. Serve with parsley and lemon wedges.

\* Can also be prepared with Kefalotiri and Kasserli cheese from Greece, and Kashcaval from Turkey.