



Grilled Haloumi with Watermelon

Ingredients

400g Haloumi cheese

400g seedless watermelon

½ bunch mint – picked from the bunch

Reduced balsamic

Method

Cut the Haloumi and the watermelon into equal sized slices. Paint the cheese with a thin film of olive oil and place on a hot BBQ or Teflon pan. Cook until golden, turn over and repeat the process.

To Serve

Place the watermelon on top of the hot Haloumi garnish with the mint and drizzles with the reduced balsamic.

This dish can be eaten as a canapé or as a salad accompanying a main meal.

Hear Chef Michael on 2NURFM Wednesday mornings at 11.20 for the latest tips on food.

Only on



visit the websites **2nurfm.com** or **hotrock.com.au**