

Halloumi with Black Seed Honey

Halloumi a weird cheese: it's rubbery when cold and uncooked and doesn't melt when cooked. This proved a popular way to use it. The quantity here would make a starter for four served alone. Half this recipe would make a good addition to a mezze plate with other bites of interest.

The Black Seeds of the title are nigella seeds which I managed to source at Waitrose. The original of this specifies Urfa chilli flakes so use those if you can get them; I deseeded a dried red chilli and used that.

Planning

serves:	4
prep time:	5 mins
cooking time:	8 mins

Ingredients

100g runny honey
½ tsp nigella seeds
½ tsp coriander seeds
½ tsp chilli flakes
black pepper, a pinch
olive oil
1 lemon, zest & juice
2 blocks Halloumi, ~250g each

Method

Dry fry the coriander seeds in a small frying pan to develop the aroma a little. Preferably in a spice grinder or with a pestle and mortar, blitz or crush the nigella seeds, coriander seeds, chilli flakes and black pepper together as a powder. Stir the spices into the honey and set aside.

Cut each Halloumi into four thick slices.

When you're ready to eat, heat a little olive oil in a frying pan and fry the halloumi slices for 3 or 4 minutes on each side until golden and crisp. I found a quite gentle heat was required.

To serve, plate the Halloumi slices and drizzle with a little lemon zest and juice. Pour over the honey and spice mixture, which will probably need warming in a hot water bath to make it pourable.