

HALLOUMI & HARISSA SANDWICH



TOOLS



10454
Die Cast Griddle



4104BKEU
Sandwich Spreader

V119
Citrus
Squeezer



AM3709BL
Antimicrobial Tongs



461BKEU
Wide Turner

RECIPE

Ingredients

- | | |
|----------------------|-------------------------|
| 1 ciabatta roll | 1 drizzle honey |
| 100g Halloumi cheese | 1 handful rocket leaves |
| 1 beef tomato | 1 lemon |
| 2 tsp harissa paste | |

Directions

Slice roll in half and set to one side.

Cut halloumi into slices then fry on a hot griddle for a couple of minutes on each side until golden then remove.

Slice the tomato, then add to one half of the roll with the griddled halloumi and drizzle with honey.

Smear the harissa paste onto the other half of the, season well with black pepper, then close the lid of the sandwich and press down.

Put the sandwich back onto the griddle and press down with a wide turner. Once golden, flip and repeat on the other side until golden and toasted.

Served with a side of rocket leaves and enjoy!

ENJOY!



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