

Hot halloumi slices with mint yoghurt

Takes 20 minutes, serves 4 and uses a frying pan

INGREDIENTS

250g Halloumi

1 bowl mint yoghurt, recipe available at lepetitoeuf.com

50g small mixed leaves

Optional lemon slices to garnish

DIRECTIONS

Make the mint yoghurt, you can do this in advance by up to a couple of days.

Heat a frying pan over a medium heat for several minutes, so that it's reached a good heat across the entire pan.

Meanwhile, slice the Halloumi into even slices. Prepare your plates for service with a small pile of leaves in the middle of each one. Either have the mint yoghurt ready at the table for diners to serve themselves, or be ready to slather it on the plates yourself.

Add a drizzle of oil to your frying pan, then add the halloumi slices one by one, arranging them in a circle, clockwise in the pan. Allow them to fry for a few minutes, periodically checking the underside to make sure they don't burn. I can't give you an exact time as it will vary a lot, just check them every 30 seconds or so. Once they've taken on a browned colour, flip them over and cook for another couple of minutes. Beware that the second side cooks quicker than the first side, so these will brown much quicker.

When ready, place the slices on your plates, serve and consume with great haste.

