

# Green bean salad with Halloumi Croutons

*recipe by Victoria Blumenstein from BIBU Barossa*

## **Ingredients**

500gm green beans

1 small red onion

1 punnet cherry tomatoes

2 ¼'s of preserved lemon – fruit removed; slice the skin only very thin julienne

1/3 cup olive oil

2 tablespoons Verjus

Cracked pepper

1 pack Barossa Valley Cheese plain or herbed Halloumi

2 tablespoons cornflour

Olive oil for frying

## **Method**

Heat a pot of water and season with salt, then blanch the beans and refresh. Slice the red onion very thin (use a mandolin if you have one). Slice the tomatoes into half. In a large bowl combine the olive oil, Verjus and thinly sliced lemon and season with pepper.

Add the tomato and onion and let stand for 15 minutes.

Slice the block of Halloumi into three pieces so that you get maximum surface area to fry.

Heat olive oil in a non-stick fry pan and dip the Halloumi pieces in corn starch and gently fry on each side until golden. Remove from the pan and let cool. Cut into crouton size.

Heat the griller in your oven and place the Halloumi Croutons under the grill plate (high temp) for 1-2 minutes until croutons puff.

Combine the salad ingredients with the beans and serve on a plate topped with warm Halloumi Croutons.

YUM! Serves 6