

Grilled Haloumi & Fennel With Green Olives, Anchovies and Lemon

Ingredients

- 100g La Casa Del Formaggio Haloumi, firm (with mint if preferred)
- ½ bulb fennel
- ½ cup green olives pitted
- 2 to 3 anchovies
- 1 lemon, juiced
- ½ cup of parsley leaves
- 1 tablespoon extra virgin olive oil

Directions

1. Cut the fennel into wedges, being careful to keep the core to make sure it holds together.
2. Barbecue the fennel on a medium heat until caramelized.
3. Roughly chop the olives, anchovies and parsley and combine with olive oil and lemon juice. Set aside.
4. Quickly grill the Haloumi on a hot BBQ plate. Place on a serving plate with the fennel. Garnish with anchovies and serve immediately.