

Grilled Haloumi With Lemon

Ingredients

- 350g La Casa Del Formaggio Haloumi Cheese, cut into 1/4-inch thick slices
- Lemon wedges

Directions

1. Place the haloumi slices directly on a hot grill (brush haloumi with olive oil if desired). Arrange the lemon wedges on the grill as well.
2. Grill for 5 minutes or so on the first side, flipping both the lemons and cheese when they are golden.
3. To serve, squeeze the grilled lemons over the haloumi and sprinkle with coarse sea salt. Eat immediately while still warm.