

## Pan Fried Haloumi With Blackened Lemon

### Ingredients

- 1 Lemon
- Olive oil for cooking
- 200g La Casa Del Formaggio Haloumi
- 1 tablespoon plain or rice flour

### Directions

1. Cut the lemon into 8 wedges. Heat a large fry pan over a high heat. Add a little olive oil and sear the lemon wedges until they are blackened and soft, set aside.
2. Cut the haloumi into ½cm slices and toss in the flour. Add a little more oil to the fry pan and cook the slices of haloumi over a medium heat. When golden on one side turn over and fry the other side.
3. Serve warm with the lemon wedges and squeeze lemon over cheese.

