



HALOUMI IN BATTER WITH WATERMELON MARMALADE

BATTER		
ITEM	U.O.M	Quantity
Flour	Gr	600
Corn flour	Gr	60
Baking powder	Gr	45
Vinegar	Tbs	1
Olive oil	Tbs	2

METHOD:

- Combine all ingredients together until you have a smooth batter mixture.
- Cut haloumi cheese in sticks.
- Coat them with flour and deep them in the batter.
- Shake off any excess batter and deep fry at 190°C until golden brown.

WATERMELON MARMALADE		
ITEM	U.O.M	Quantity
Grated watermelon	Gr	1000
White sugar	Gr	600
Lemon juice	Gr	60
Powdered pectin	Tbsp	2

METHOD:

- Place watermelon, sugar and lemon juice in a pot and bring to boil.
- Lower the heat to simmer.
- Add the pectin and whisk immediately so as to dissolve without clumping.
- Bring the marmalade to boil again and simmer by stirring every minute for 20 minutes.
- Poor the marmalade into sterilized jars. The marmalade will set completely once it is cooled.

GARNISH:

- Toasted black and white sesame.
- Mint.