

Grilled Halloumi Cheese

An unusual recipe for vegetarians and meat eaters alike. The cheese can be either grilled or cooked on a barbecue. Halloumi cheese stays solid when heated unlike most other cheeses that melt and drip.

- 2 packs of Halloumi cheese
- 6 tbs olive oil
- 3 tbs orange juice
- freshly ground black pepper
- 2 cloves of garlic – crushed
- 1 heaped tsp each finely chopped [rosemary](#) and [oregano](#)
- 2 heaped tsp each finely chopped [lemon thyme](#) and [parsley](#)

Dry the halloumi and cut into slices about 2 cm thick and place in a wide shallow dish. Mix the remaining ingredients in a bowl and pour over the cheese slices, turning them so that they are well coated with the marinade.

Cover and place in the fridge, leave to marinate for as long as possible up to a maximum of 24 hours.

Grill or barbecue the halloumi slices, turning frequently, for 10 minutes until they are brown on the edges.

The grilled halloumi is particularly nice served with the [red rice salad recipe](#).