Crispy halloumi bites



225g pack halloumi

A splash of oil

2 tbsp fine semolina

3 heaped tsp finely chopped oregano

1 tsp za-atar mix (if available)

Oil to fry

Method:

- Cut the halloumi into fingers, about 8 or 10 from one pack of cheese. Leave for a few minutes to dry on a sheet of kitchen paper.
- Meanwhile put the oil in a shallow bowl, we used chilli oil for extra flavour, and mix the semolina, and za-atar in another bowl.
- Toss the drained halloumi first in the oil until well coated all over, then in the semolina mix.
- Heat 1 cm depth of oil in a smallish frying pan over a medium heat. Shallow fry the cheese pieces for 2–3 minutes each side until the coating is crisp and the pieces are starting to go golden brown.
- Drain briefly on kitchen paper and serve with a dip of greek yogurt with black pepper, more chopped oregano and a squeeze of lemon juice stirred in and some slices of pickled cucumber.