

THANKS FOR JOINING US AT

Urban Kitchen



BAROSSA

HALOUMI WITH WITLOF, ORANGE & PICKLED FENNEL; *FEATURING* HALOUMI FROM THE BAROSSA VALLEY CHEESE COMPANY

SERVES 4

INGREDIENTS

- ½ cup water
- ½ cup white vinegar
- ¼ cup caster sugar
- 1 tablespoon fennel seeds
- 1 orange, zested then segmented
- ½ fennel, thinly sliced
- 2 witlof, leaves torn
- ¼ cup finely chopped chives
- ¼ cup finely grated parmesan
- 1 tablespoon apple cider vinegar
- 2 tablespoons olive oil, plus 1 tablespoon extra
- 4 thick slices of haloumi

METHOD

1. To make the pickled fennel, combine water, vinegar, sugar, fennel seeds and orange zest in a small saucepan. Bring pickling liquid to the boil over high heat. Pour over fennel in a small bowl and set aside to cool.
2. Combine witlof, orange segments, chives and parmesan in a large bowl. Pour over apple cider vinegar and two tablespoons oil and toss to coat.
3. Heat remaining one tablespoon oil in a large frying pan over medium heat. Cook haloumi for 3-4 minutes on either side or until golden on the outside and soft and gooey on the inside. Cut into wedges.
4. Divide salad between serving plates and scatter over pickled fennel. Wedge in slices of haloumi and serve immediately.