



Recipe

Halloumi Nuggets

Ingredients

- 3oz breadcrumbs
- 1 egg
- Plain flour
- 1 small block of halloumi

Step 1

Preheat the oven to 200C/400F or gas mark 6. Cut the halloumi into chunks.
Place the breadcrumbs into a bowl.

Step 2

Place the flour into a bowl.
Whisk the egg in another bowl then dip the halloumi pieces into the egg mixture and then into the flour then the breadcrumbs.

Step 3

Place the coated halloumi pieces on an oiled tray. Bake for 10/15 minutes or until golden brown, turning once midway through cooking.

Top tip: when making the breadcrumbs any seasoning may be added e.g. grated cheese, garlic powder, sesame seeds, black pepper, herbs or spices.