
RECIPE OF THE WEEK

Roasted Tomato, Chickpea & Halloumi Salad

Our daughter Lily loves halloumi cheese which we all call 'squeaky cheese' since it has that quality when grilled. Paired with a nice chickpea salad dolled up with roasted tomatoes you get something pretty out of the ordinary which can be made a bit in advance of serving so it's just a case of whipping out the salad and grilling the cheese. Just



remember to get your salad out of the fridge an hour or so beforehand otherwise it will just "taste of cold." This salad is always scaleable and compliments a really nice chilled white wine like Pecorino from the Terre Chieti area or Inzolia from Sicily.

Olive oil

½ small red onion, finely sliced

flat-leaf parsley or basil leaves from a large

bunch

1 x 400g tin of quality chickpeas

1 tbsp red wine vinegar

1 x 250g block halloumi cheese, sliced

400g large cherry tomatoes or small plum tomatoes, halved (if you are greedy with roast tomatoes you can double this)

a small bunch of fresh spinach leaves (optional)

Preheat your oven to 220°C (200°C in a fan oven) and lay the halved tomatoes on a baking tray and dress with olive oil, freshly ground sea salt and pepper. Bake until they are going slightly black at the edges then bring out of the oven to cool. Don't throw away the juices. Slice the red onions artistically and toss with the drained, rinsed and dried chick peas then

toss with some more olive oil and lay on a decorative oval plate with a bit of a lip so it's easy to catch the chickpeas. Scatter with chopped flat leaf parsley then dot the salad with the tomatoes and juice from the baking tray.

If using basil tear the basil and toss at the last minute since it will bruise, discolour and lose its fragrance otherwise. If using parsley, revive in a bowl of cold water before spinning dry (you can use a tea towel outside the back door and practice your over arm bowling method which does just as well) before chopping.

When you are ready to serve heat up a griddle and slice your halloumi cheese ready to grill. When the griddle is hot brush with just a lick of olive oil and toss on the halloumi. Resist the temptation to turn until the cheese has nice 'burn stripes' because it won't split when you turn it over to do the other side. When equally scarred on both sides pop onto the salad and serve.

To download this recipe go to www.squisito-deli.co.uk
