

TEMPURA BATTERED HALLOUMI

Gary Parsons, *Group Development Chef*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

TEMPURA BATTERED HALLOUMI

Chef Gary Parsons

Ingredients

SERVES 10 PORTIONS

GR128X50 Halloumi Sticks (case of 50)	50
HS364 Burger Salsa	200g
FL053 Viron Flour La Classique T55	150g
IN019 Cornish Sea Salt	12.5g
Iced Sparkling Water	200ml
Cornflour	150g
Sesame Oil	12.5ml
Egg Yolk	2.5
Salt	2.5g
Caster Sugar	2.5g
Baking Powder	7.5g

Method

1. Remove the halloumi sticks and lay them out onto kitchen paper, apply a little pressure to release the salty brine. Otherwise when you come to fry, the salty brine will come out and they will take on the salty brine. Turn on the deep fat fryer.
2. Mix all the ingredients together in a medium-sized bowl until thoroughly combined to create the batter.
3. The batter is ready to be dipped with the halloumi. Dip the sticks into the batter and fry in hot oil (190°C) for 1 minute 30 seconds or until golden and crisp.
4. Drain onto kitchen paper, sprinkle with Cornish Sea Salt and serve with the tomato relish.



TEMPURA BATTERED HALLOUMI
with a tomato relish

Halloumi Sticks

Harvey & Brockless' Halloumi is made in the traditional way by third generation producers in Cyprus using a carefully considered blend of cows, goats and sheeps milk. We then use our own tailor-made cutting tools to precision cut the Halloumi to the ideal size for Halloumi Sticks or 'chips' so that all you need to focus on is how you would like to serve them. That's where our Group Development Chef Gary Parsons can step in to help with the decision making. Gary has put together a number of serving suggestions for our Halloumi Sticks using some of our other ingredients - leaving you free to focus on the finer details of your menu.

Viron Flour La Classique T55

One of the most famous flour mills in the 'bread basket' region of France is Minoteries Viron, which has won hearts and stomachs by supplying artisan bread makers for over seven generations. La Classique is a traditionally ground flour with no additives, chemical products or improvers added. Versatile and well-balanced.

H&B Kitchen Burger Salsa

Harvey & Brockless' wonderfully sweet, sticky triple tomato whammy with a burst of chilli.
