

Grilled halloumi, cherry tomato and black olive sauce, red bell pepper cream |

Recipe for 12 tapas

Description

All in freshness and subtlety! Lightly pepper coulis and halloumi cheese go very well together.

Note

This salsa will keep for 3 days in the refrigerator.

Ingredients

Salsa

- 200 Gr Haloumi cheese
- 60 Gr Pitted kalamata olives
- 100 Gr Shallot
- 200 Gr Cherry tomatoes
- 4 Sprig(s) Parsley
- 10 Leaf(ves) Basil
- 1 Unit(s) Lemon

Pepper coulis

- 150 Gr Red onion
- 200 Gr Red pepper
- 2 Clove(s) Garlic
- 150 Gr Italian tomatoes
- 3 Sprig(s) Thyme
- 1 Pinch(es) Chili flakes

Topping

- 2 Slice(s) Country bread
- 30 Gr Butter

Preparation

- Preparation time **45 mins**

Mise-en-place

Chop all the vegetables for the salsa.

Cut cheese into 1 cm slices.

Zest and squeeze the lemon.

Chop the basil and red onion.

Dice the tomato and bell pepper evenly.

Remove leaves from thyme sprigs.

Chop the garlic.

Cut the bread into cubes. Melt the butter, then add the bread cubes and brown.

Salsa

Toast the cheese slices in a non-stick frying pan, leave to cool, then cut into cubes.

Mix all the salsa ingredients together and season with salt and Espelette pepper. Tie with a drizzle

of olive oil.

Pepper coulis

In a pan on medium heat with a little bit of olive oil, cook the onion, the chilli flakes and the pepper. After 2mins, add in the thyme and the garlic. Lastly, finish with the tomato while adding a little bit of water. Let everything cook and all the flavors come together for 20mins and blend. Cool it off before serving.

On the plate

In small ramekins, place the bell pepper coulis on the bottom and add the sauce vierge on top. Finish assembling your plates with the croutons.

Bon appétit!