HALLOUM MASHWI BI TATBEELET ZA'ATTAR

Posted on December 20, 2024 by admin



ingredients
Oregano Tapenade:

- 15 sprigs oregano
- 1 shallot, roughly chopped
- 2 cloves garlic, roughly chopped

- 1 serrano, roughly chopped (optional)
- 1 cayenne, roughly chopped (optional)
- ¾ tsp salt
- 1 lemon

Za'atar Spread:

- 3 tbsp olive oil
- 1/3 cup Za'atar

Halloumi Sandwich:

- 1 baguette (or your favorite bread)
- ¼ cup olive oil
- 1 mini cucumber, thinly sliced
- 8 cherry tomatoes, sliced in half
- 1 cayenne pepper, thinly sliced
- 250g Halloumi cheese, cut into ½-inch slices

instructions

1. Pick fresh oregano leaves from 15 sprigs, roughly chop and place in a mortar.
2. Add the shallot, garlic, serrano and cayenne pepper (if using) and add to the mortar with the salt, and using a pestle, bruise the mixture and crush into a finer paste.
3. Zest the lemon and add to the mortar; slice the lemon in half, squeeze the juice of one half, peel the skin off the other half, roughly chop the flesh and add to the mortar.
4. Add olive oil and mix well until combined to your desired consistency.
5. In another bowl, add za'atar and olive oil and mix until well combined.
6. Slice one mini cucumber at an angle, slice cherry tomatoes in half, and slice a cayenne (if using), set aside.
7. Slice the baguette into individual portions, brush with olive oil on both sides and place on a hot grilling pan. Grill for 2 minutes on each side or until you see grill marks.
8. Slice the halloumi cheese in 1/3-inch slices and add to a grilling pan, flip after 2 minutes once golden brown, and grill the other side, an additional 2 minutes.
9. To assemble, spread the bottom half of the baguette with the za'atar mixture, then top with grilled halloumi.
10. Top the halloumi with slices of cucumber, a few cherry tomatoes, serrano pepper (if using) and a dollop of the tapenade.
11. On the other half of the baguette, spread generous portions of the oregano tapenade.

12. Close the sandwich and enjoy while the halloumi is still hot.

