

## Smoked Honey And Halloumi Bites



### *Ingredients*

- 2 packs (360g) halloumi
- 3/4 cup honey
- 1 lemon, zest and juice
- 2 cloves garlic, crushed
- 1/2 tsp chilli powder
- 1/2 tsp ground cumin
- Freshly ground black pepper
- 1/2 cup roasted almonds, very finely chopped

### *Directions*

- Step 1 – Soak your preferred wood chips for at least one hour before cooking. We recommend apple or pecan chips for this recipe. Alternatively, you could use wood chunks with a charcoal grill.
- Step 2 – Remove the halloumi from the packets and pat dry with paper towel. Slice the blocks in half lengthways and then into 1 cm slices.
- Step 3 – In a BBQ safe saucepan or deep sided frying pan, combine the honey, lemon zest and juice, garlic, chilli powder, ground cumin and black pepper.
- Step 4 – Heat your barbecue to low - medium heat (150 - 180°C). Set up the BBQ with a hotplate or BBQ safe frying pan. Once the BBQ has reached temperature, drain the wood chips and place into a smoker box. Add the smoker box to the BBQ over direct heat (or place the wood chunks directly onto the charcoal). Once the chips or chunks are smoking, place the saucepan into the BBQ, add the halloumi pieces in a single layer to the hotplate and close the BBQ lid. After 3 minutes, stir the honey mixture and turn the halloumi. Cook until both sides of the halloumi are caramelised and the honey mixture is hot, then remove from the BBQ.
- Step 5 – Add the honey mixture, the roasted almonds and the halloumi pieces to large bowl, toss carefully to coat evenly then serve immediately.

