HOT & BOLD

Crispy Halloumi Bites with Sweet Chilli Dip

PREP	COOK	SERVES
15 min	10 min	4

Vegetarian

Squeaky halloumi in a crunchy coating, served hot with a sticky sweet chilli and lime dip.

Ingredients

For the bites

- 250 g halloumi, cut in 2 cm cubes
- 3 tbsp plain flour
- 1 egg, beaten
- 60 g panko breadcrumbs
- 1/2 tsp smoked paprika
- Oil for shallow frying

For the dip

- 4 tbsp sweet chilli sauce
- 1 tbsp lime juice
- 2 tbsp Greek yoghurt
- A small handful of coriander, chopped

Method

1. Pat the halloumi cubes dry with kitchen paper.
2. Set out three bowls: flour, beaten egg, and the panko mixed with the paprika.
3. Roll each cube in flour, dip it in egg, then press it into the crumbs until fully coated.
4. Heat about 1 cm of oil in a frying pan over medium-high heat. Fry the bites in batches for 1 to 2 minutes per side, until deep golden.

5. Lift out onto kitchen paper.
6. Mix the chilli sauce, lime juice, yoghurt and coriander into a dip and serve it alongside the hot bites.

Cook's tip

Serve straight away. Halloumi turns firm and rubbery as it cools.