Grilled halloumi, figs and walnut crumble



Ingredients

10

- 20 slices of halloumi
- 250 g walnuts
- 125 g Bresc Tapenade figs
- 75 g honey
- cress
- olive oil

Preparation method

Grind the walnuts in a kitchen machine and mix them with the honey. Spread the mixture thinly on a baking tray covered with grease-proof paper and bake it in the oven for 5 minutes at 180°C. Allow to cool. Heat a grill pan and grease it lightly with oil. Grill the halloumi and turn them 45 degrees to make a diamond pattern. Crumble the walnut mixture into small crumbs. Arrange the grilled halloumi on a plate. Place a quenelle of fig tapenade on top. Garnish with the cress and walnut crumble.

Used Bresc products



Bresc Tapenade figs 325g

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