



Dodoni Hasselback Halloumi

SERVES: 6 | TOTAL TIME: 1 HOUR 30 MINUTES

INGREDIENTS

- 2 tbsp olive oil
- 400 g tin chopped tomatoes
- 3 cloves garlic, minced
- 1 tsp dried oregano
- ½ tsp smoky paprika
- 2 small red chillis, finely chopped, seeds removed
- 1 large red capsicum, finely diced
- Salt and freshly ground black pepper
- 720 g DODONI HALLOUMI
- Zest of 1 large lemon
- Handful of flat-leaf parsley, chopped

DIRECTIONS

1. Preheat oven to 200°C.
2. Add olive oil tomatoes, garlic, oregano, paprika, chilli and capsicum to a baking dish, season with salt and pepper and stir to combine. Cook for 10 minutes.
3. Slice haloumi at half centimetre intervals, taking care to stop about two-thirds of the way through so that the block remains together. Repeat with remaining blocks of cheese.
4. Remove baking dish from oven and stir. Place haloumi into the sauce, season the top with salt and pepper and return to the oven for 45 minutes or until the haloumi has softened and is golden.
5. Serve scattered with lemon zest and parsley.