

Halloumi Zucchini Skewers with Grilled Lemon Dip

Serves 8 pieces

INGREDIENTS

3 zucchini
600 g halloumi
4 sprigs mint
1 lemon
1 clove garlic
2 tbsp sesame seeds (toasted)
200 g yogurt
olive oil
salt
pepper



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METHOD

1. Slice the zucchini lengthwise with a knife, a mandoline or a wide peeler into slices about 3 mm / 0.1 in. thick. In a bowl, coat the zucchini slices with a little salt. Cut the halloumi into equal-sized cubes. Each cube should be about 2.5 x 2.5 cm (1 x 1 in.). Slice the mint into thin ribbons to create a chiffonade. Slice lemon in half and set aside. Finely chop garlic and set aside.
2. Now assemble the skewers. To do this, start and end each skewer with a halloumi cube and alternate the zucchini slices in an S-shape between the Halloumi cubes. Brush with olive oil and season with salt and pepper.
3. Sear the skewers evenly on all sides on the Flex Teppan Yaki Plate on 180°C using the frying sensor, for about 8-10 min. or until the skewers are well browned. Sear the cut sides of the lemon until they are also browned. Transfer the skewers to a large plate and drizzle with a little more olive oil. Sprinkle with chopped mint and the toasted sesame seeds. For the charred lemon dip, squeeze lemon juice from the charred lemons in a small bowl and mix with yoghurt and chopped garlic. Season with salt and pepper. Serve zucchini halloumi skewers with grilled lemon yogurt dip. Enjoy!