

grilled HALLOUMI CAPRESE

Halloumi is a semisoft cheese with a firm texture and high melting point, which make it ideal for grilling or frying. This simple yet delicious recipe uses halloumi instead of mozzarella for a fresh twist on the classic caprese.



LA DOLCE VITA

INGREDIENTS

- 1 block halloumi cheese, cut into 1/2-inch thick slices
- 1 tablespoon extra-virgin olive oil for coating the cheese
- 2 large tomatoes cut into thick slices
- Flaky sea salt, to taste
- Freshly ground black pepper, to taste
- Splash of balsamic vinegar or balsamic glaze
- Splash of extra-virgin olive oil
- 1 tablespoon fresh basil leaves cut into thin strips

INSTRUCTIONS

1. Preheat the grill to medium-high heat.
2. Brush the cheese lightly with olive oil.
3. Grill the cheese until grill marks appear.
4. Arrange the cheese with the sliced tomatoes.
5. Season with salt and pepper and drizzle with balsamic and olive oil. Top with the fresh basil and serve.