


Beckett's Farm

STARTERS

Halloumi Skewers



Method

-  1 garlic clove, crushed
-  18 black olives
-  400gm halloumi cheese
-  3 large tomatoes
-  2 large courgettes
-  6 new potatoes, cooked
-  1 red onion, 1 aubergine
-  3 tbsp rapeseed oil, salt and pepper

1. Mix together garlic, olives and rapeseed oil to make a marinade. Cut cheese into cubes
2. Cut tomatoes into four and remove seeds, cut potatoes in half length-ways
3. Chop the remaining vegetables into cubes and thread through skewers with the potatoes, cheese and tomatoes
4. Cover the skewers with the marinade and season with salt and pepper. Leave the skewers in fridge to marinate for 2 hours
5. Cook skewers over barbecue or grill until tender, turning after 2 minutes on each side. Serve skewers immediately



