



CLONAKILTY

JALAPEÑO YOGURT WITH SESAME HALLOUMI AND TABBOULEH





Jalapeño Yogurt with Sesame Halloumi and Tabbouleh

Recipe by By Chef Eunice Power

Ingredients

- 175g Freekeh
- 1 red onion, finely chopped
- 200g cherry tomatoes, quartered
- 2 tbsp olive oil
- 1 lemon, juiced
- 1 tbsp runny honey



- A small bunch of flat leaf parsley, leaves finely chopped, hold some back to sprinkle at the end
- A small bunch of coriander, leaves finely chopped, hold some back to sprinkle at the end
- 50g pomegranate seeds, plus an extra 25g for serving
- 2 tbsp sesame seeds
- 2 x 250g blocks of Halloumi, sliced
- **Jalapeño Yogurt**
- 300g Irish Yogurts Clonakilty Greek Style Natural Live Yogurt
- 50g Jalapeño from a jar
- Juice of half a lemon

Directions

- Start off by cooking the freekeh, cover the freekeh with at least 4 times as much water as freekeh and bring to the boil, simmer for 20 minutes until the freekeh is cooked.
- Preheat the air fryer to 200°C. Tip the sesame seeds onto a plate and coat the haloumi slices with sesame seeds. Place the coated haloumi in a single layer in the air fryer basket. Cook for 8-10 minutes, flipping half way until golden and crispy.
- Put all the ingredients for the jalapeno yogurt into a food processor and with 1-2 tablespoon of water, add a pinch of salt and pepper and whiz until smooth.
- Combine the olive oil, lemon juice and honey. Tip the freekeh into a bowl and add the dressing, tomatoes and herbs.
- Spread the yogurt on a serving plate, pile the tabbouleh and top with halloumi. Drizzle with honey, herbs and pomegranate seeds.