

OVERALL time: 65 mins

Honey & Chilli Crunch Halloumi Flatbreads

Sweet, spicy, and irresistibly moreish — these Honey & Chilli Crunch Halloumi Flatbreads are a flavour-packed treat. Golden, pan-fried halloumi is drizzled with sticky honey, topped with a fiery chilli crunch, and served on soft flatbreads for the perfect balance of heat and sweetness.

Metric

Number of servings : 8

ingredients

For the cucumber & mint salad

- 6 Mini Snacking cucumbers, sliced thinly
- 30 ml Fresh mint leaves. roughly chopped
- Handful fresh rocket leaves, roughly chopped
- **Cape Herb and Spice Atlantic Sea Salt**
- Sugar
- 10 ml Red wine vinegar
- 10 ml Olive oil

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 35 mins | COOKING TIME: 30 mins

For the salad:

Combine cucumber, mint and rocket in a small bowl.

Just before serving, season with sugar, salt, vinegar and oil.

Toss to mix.

For the flatbread:

Combine yoghurt, flour and Cape Herb & Spice Everything Seasoning Sprinkle in a bowl.

Mix well until a dough forms.

Place on a lightly floured surface and knead until it comes together.

Divide the dough into 4, and then each quarter into 4 again.

Gently roll into balls and then press and stretch each ball into a flatbread.

Place a little olive oil in a bowl and brush the flatbreads with olive oil on both sides.

Preheat the air fryer to 200°C.

Gently place a few flatbreads into the air fryer basket.

Air fry for 6-7 minutes, rotating half way through until deeply golden.

For the halloumi:

Preheat air fryer to 200°C.

Slice block of halloumi into 16 pieces.

Drizzle halloumi with honey and then sprinkle with Cape Herb & Spice Chilli Crunch.

Place half the halloumi in a single layer in the air fry and cook for 3-4 minutes until blistered and deeply golden.

Repeat with the other half.

To assemble:

Swish a dollop of yoghurt onto each warm flatbread.

Top with a little cucumber salad, a piece of halloumi and then another little flourish of salad.

Finish with a sprinkle of Cape Herb & Spice Chilli Crunch and enjoy!

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

<https://capeherb.co.za>

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