

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

For the flatbreads

- 300 g Double cream plain yoghurt
- 200 g Self raising flour
- 20 ml Cape Herb and Spice Everything Seasoning

For the Halloumi

- 400 g Haloumi Cheese
- 45 ml Honey
- To taste Cape Herb and Spice Chilli Crunch

To serve

- 125 ml Plain yoghurt
- To taste, Cape Herb and Spice Chilli Crunch

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. For the flatbread:

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

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

Mix well until a dough forms.

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.

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 Metric

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