



Crispy, sticky, sweet and spicy. These Hot Honey Halloumi Bites are the ultimate snack, and they come together in minutes! Made with our Kouzina Halloumi PDO, they've got an extra fiery kick that takes them to the next level.

Ingredients:

- 225g Kouzina Halloumi (or try our Kouzina Halloumi with Chilli for extra heat!)
- 2 tbsp cornstarch
- 1 tbsp olive oil
- 2 tbsp hot honey (or mix honey & chilli flakes)
- 1 tsp sesame seeds
- Fresh thyme or microgreens to garnish

Method:

- Cut the Kouzina Halloumi into cubes and toss in cornstarch for the crispiest finish.
- Fry in olive oil until golden and crunchy.
- Drizzle generously with hot honey.
- Sprinkle with sesame seeds & fresh thyme.
- Serve immediately.

Serving Suggestion:

Try with tahini or yogurt, popped into a pita bread pocket with some rocket or just enjoy as they are!