

HALOUMI WRAPPED IN PROSCIUTTO

by Jan Harper of Crackerjack

2016 Runner-up : Canapé Course

Ingredients (serves 6-8)

1 block Haloumi

6-8 finely sliced Prosciutto

Toothpicks to serve



Method

Cut Haloumi into fingers approx W2 xH2 xL5 cm

Cut Prosciutto slices in half and wrap around the fingers of Haloumi, making sure it is a tight fit and no loose ends.

Heat a non-stick pan and fry wrapped fingers until crispy (or BBQ)

Sprinkle with lemon juice and/or dried oregano

Use toothpicks to serve