

# Saganaki Halloumi

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Deep fried strips of halloumi cheese

## Ingredients

500gms halloumi cheese  
flour (for dredging)  
1/2 cup olive oil (or less)  
2 lemons, cut into wedges

## Directions

Cut the cheese into strips 2cm wide and 1cm thick.

Place strips one by one under the cold water tap and coat lightly with flour, set aside until you have dredged all the strips.

Heat oil in a heavy skillet and pan fry the cheese, turn once until golden brown on both sides.

Remove dab with paper towels and serve immediately with lemon wedges.

# THE COOKERY

by The Secret Jozi Chef

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