



RECIPE OF THE WEEK: 03/10/2022

Halloumi Pie

(Halloumopitta Tou Tapsiou)

This is an easy pie to make using the traditional Cyprus halloumi cheese. The addition of the mint gives an incredible aroma. The finished product has a beautiful crust with a light and fluffy filling. It can be used in place of bread to accompany dishes, as part of a buffet or at any time as a quick bite to eat.

Ingredients

(Makes 10 slices)

- 4 large free-range eggs at room temperature
- 225ml extra-virgin olive oil
- 225ml whole milk or tepid water
- 300g self-raising flour and a little for sprinkling
- 2 level tsp baking powder
- 300g halloumi, grated
- 75g halloumi, cut into cubes, 1cm each
- 1 tbsp dried mint
- 1 small bunch of fresh mint, leaves only, finely chopped
- a little salt and freshly-ground black pepper



For sprinkling

- 30g breadcrumbs
- 30g sesame seeds (optional)

Method

1. Pre-heat the oven to 180°C/160°C fan/ gas 4.
2. In a large bowl, beat the eggs in a mixer or with a whisk for 2-3 minutes until light and fluffy. Add the olive oil and milk or water and beat the mixture for 2 more minutes.
3. In another large bowl, sieve the flour with the baking powder and add the grated halloumi, halloumi cubes, mint, a little salt and ground black pepper. Stir well with a wooden spoon and add this mixture in stages to the first bowl. Stir or mix the ingredients until well incorporated.
4. Grease a baking tray, 23cm x 13cm x 5cm or a round baking tray, 20cm diameter with a little olive oil and cover lightly with flour or breadcrumbs. Pour the mixture into the tray and sprinkle the sesame seeds, if using, evenly on the top of the halloumopita.
5. Bake in the pre-heated oven for 45-50 minutes. Do not open the oven for the first 30 minutes as the pie mixture may deflate. Take out of the oven and test with a knife; if the knife comes out clean, the pie is baked.
6. Leave it to cool for 10 minutes. Turn it over twice onto a large plate.
7. Serve hot or cold and eat alone or as accompaniment to a main dish.