

Sesame Haloumi Sticks with Hot Chilli Jam

Serves 4-6

Preparation time 20 minutes

Cooking time 5 minutes

180g **South Cape Haloumi**

1 egg, lightly beaten

1/3 cup dried breadcrumbs

1/3 cup sesame seeds

Oil, for shallow frying

Cut South Cape Haloumi into 8 slices and cut each slice in half lengthwise to make 16 'sticks'.

Dip in egg and coat in combined breadcrumbs and sesame seeds. Double-crumbs if desired.

Refrigerate for 10 minutes. Heat oil and shallow fry Sesame Haloumi Sticks on both sides until golden. Thread onto skewers and serve with Hot Chilli Jam.

Hot Chilli Jam

Makes 1 ½ cups

1 tablespoon olive oil

1 onion, finely chopped

1 clove garlic, crushed

1 red capsicum, finely chopped

1 tablespoon dried chilli flakes (use ½ qty for mild chilli jam)

400g can diced tomatoes

¾ cup brown sugar

½ cup white wine vinegar

1 ½ teaspoons salt

Heat oil and fry onion, garlic and capsicum until softened. Add remaining ingredients and simmer for 20 minutes until thick. Store in a sealed jar in the refrigerator for up to 3 months.