

FIG AND HALOUMI SALAD WITH SAVEUR SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR



SAVEUR PRODUCT USED

SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR

INGREDIENTS

- 1 tbsp *Saveur Spiced Fig, Maple & Pear Balsamic Vinegar***
- 1 tbsp *fresh pressed extra virgin olive oil (optional)***
- 1 tbsp *butter or ghee***
- ½ *tbsp lemon juice***
- 4 *thick slices Haloumi Cheese***
- 2 *large handfuls mixed salad leaves***
- 4 *fresh figs, halved***
- 2 *tbsp pistachio nuts, roughly chopped***

METHOD

First, to make the balsamic fig dressing. Add the balsamic vinegar, olive oil and lemon juice to a small jar, and shake well to combine. Alternatively, add the ingredients to a small bowl, and mix well with a fork.

Cook the Haloumi Cheese in a frying pan or griddle pan with butter or ghee for a few minutes each side, until golden brown.

Add a good handful of mixed salad leaves to two large bowls, and top with the grilled halloumi, fresh figs, and chopped pistachios. Drizzle over the balsamic fig dressing and serve immediately.

