

Breaded Manouri PDO with caramelised hazeInut and cucumber salad



Informations

People: 4 Preparation: 15 Cooking time: 10

Ingredients

- 400 g Manouri PDO
- 3 cucumbers
- 150 g whole hazelnuts
- 100 g cane sugar50 g coriander seeds
- 50 g turmeric
- 50 g sesame seeds
- 2 eggs
- 150 g yoghurt
- A little flour
- Red onions
- Salt

Preparation steps



- 1. Wash the cucumbers and cut them into long, thin strips. Spread the cucumber strips out on parchment paper and lightly salt them on both sides to make them springy.
- 2. Heat the cane sugar in a saucepan until it caramelises. Add the hazelnuts, then let them cool on parchment paper.
- 3. Cut the Manouri into slices, then bread them.

 To do this: coat the Manouri slices with flour, dip them into the egg, then coat them with the coriander, turmeric and sesame seeds.
- 4. To finish, cook them gently in a frying pan.
- 5. Place a layer of yoghurt on a plate, then place the slices of breaded Manouri coated with cucumber strips. Add the caramelised hazelnuts and slices of onion.

? **Tip:** Diced, breaded Manouri makes for the perfect snack.