

Halloumi with barbecued aubergines



Informations

People : 4

Preparation : 20 min.

Cooking time : 30 min.

Ingredients

- 250 g Halloumi
- 2 large aubergines
- 1 red onion
- 1 clove of garlic
- 5 cl olive oil
- ½ bunch basil
- Table salt, pepper, Espelette pepper

Preparation steps

1. Preheat plancha to 230°C.
2. Wash aubergines and cut into large dice.
3. Peel onion and cut into pieces the same size as the diced aubergine.



4. Oil the plancha and grill the cubes of aubergine. Half-way through, add onion and peeled and crushed garlic (germ removed). Season with salt, pepper and Espelette pepper. When vegetables are cooked, remove and cool to room temperature.
5. Heat sear grate and grill thick slices of the cheese on all sides.
6. Serve hot with the candied aubergine and a few basil leaves.

? **Tips and Ideas:** Halloumi cheese is perfect grilled and goes well with grilled or candied vegetables or dishes like ratatouille and chakchouka.