

Inspired Hillier Recipes

Starter

LIME-SCENTED WATERMELON WITH GRILLED HALLOUMI

Method:

Slice the watermelon into 6-8 thick wedges. Cut away the skin from each wedge and discard.

Slice the wedges into large pieces (they do not have to be uniform in size) and lay onto the serving plate.

Finely grate the zest of one lime all over the watermelon. This can be done well in advance and left in the refrigerator.

When ready to serve, slice each halloumi width ways into 6 equal slices. Brush each slice with olive oil.

Ensure the grill is hot.

Grill the halloumi on one side for a couple of minutes until golden brown then turn the slices and grill the other side until golden brown all over.

Lay the halloumi randomly on top of the watermelon. Top with sprigs of watercress, squeeze over the juice from the zested lime and drizzle on some olive oil. Grind some fresh black pepper over and cut the second lime into wedges to decorate.

Ingredients - Serves 6:

- 1 medium watermelon
- 2 packets of halloumi cheese
- Olive oil
- 2 limes
- A handful of watercress
- Black pepper

Chris's Top Tip

Goats cheese makes a delicious alternative to halloumi – just crumble on the watermelon. Herbs such as basil or mint go well with the dish.

