



Hot Honey Halloumi

with Charred Lemon, Pomegranate & Oregano

Golden grilled halloumi, sweet bursts of pomegranate and smoky charred lemon are brought together with a generous drizzle of Mountain Mist Wildflower Chilli Honey. Finished with fresh oregano, this vibrant sharing plate delivers the perfect balance of salty, sweet, spicy and citrus flavours.

SERVES 4 | PREP 10 mins | COOK 10 mins | DIFFICULTY EASY

INGREDIENTS

- 250g halloumi, sliced into 1cm thick pieces
- 1 tbsp olive oil
- 1 lemon, halved
- 2 tbsp Mountain Mist Wildflower Chilli Honey
- ¼ cup pomegranate arils
- 2 tbsp fresh oregano leaves
- Freshly cracked black pepper
- Flaky sea salt (optional)
- Warm pita bread or crusty sourdough, to serve

METHOD

1. Heat a grill pan or heavy frying pan over medium-high heat.
2. Brush the halloumi lightly with olive oil.
3. Place the lemon halves cut-side down onto the hot pan and cook for 3–4 minutes until beautifully charred.
4. Grill the halloumi for 2–3 minutes per side until golden with crisp caramelised edges.
5. Arrange the grilled halloumi on a serving plate.
6. Scatter generously with the pomegranate arils and fresh oregano leaves.
7. Drizzle over the Mountain Mist Wildflower Chilli Honey while the halloumi is still warm.
8. Serve immediately with the charred lemon for squeezing over the top and warm pita or crusty sourdough.

MOUNTAIN MIST TIP

The heat of the Mountain Mist Wildflower Chilli Honey is softened by the sweet pomegranate while the charred lemon adds a smoky citrus finish. Serve immediately while the halloumi is still warm and beautifully crisp on the outside.

Gather around the table.