

## Mad Millie Vegan Halloumi



Halloumi makes a tasty addition to many dishes and is also great by itself as an appetiser. Featuring heavily in Levantine cuisine and widely popular in countries like Cyprus, Greece and Turkey. With a beautiful texture and delicate nutty flavour our Vegan Halloumi works great grilled on the outside as it becomes creamy and soft inside.

### INGREDIENTS

- 1/2 cup (80 g/2.8 oz) Raw cashews
- 1/2 cup (125 mL/4.2 fl oz) Water
- 1.5 Tbsp Mad Millie Tapioca Flour
- 1.5 Tbsp Olive oil
- 1/2 tsp Mad Millie Artisan's Salt
- 1/2 Tbsp Mad Millie Agar

### METHOD

1. Place nuts in a bowl and fill with water until they are covered completely. Soak overnight.
2. Drain and rinse the nuts before placing in a blender with remaining ingredients.
3. Blend until a thick paste is formed. You may need to stop and scrape the sides to ensure it is all mixed together.
4. Pour into a non-stick cooking pot and slowly heat to 60°C (140°F) on a low heat, stirring continuously. Once you feel the mixture thicken up, keep stirring for another 1-2 minutes.
5. Pour the mixture onto a flat tray, cover and leave in the fridge for 1-2 hours or until set.
6. Remove from the tray, cut into rectangular slices and pan fry until golden brown.
7. Halloumi will keep for 2 days prior to cooking and 1 day after cooking.