

Halloumi chips

Cuisine: **Turkish**
Food category: **Vegetarian dishes**



Author: **Jaroslav Mikoška**


Company: **Retigo**





Program steps


Preheating: 235 °C


1


 Hot air


 0 %

 Termination by time

 00:04
hh:mm

 220 °C

 100 %



Ingredients - number of portions - 8		
Name	Value	Unit
halloumi cheese	500	g
plain wheat flour	25	g
red pepper powder	5	g
dried garlic	2	g
chicken eggs	1	pcs
5 tbsp vegetable oil	150	ml
salt	1	g
thick cream 18% fat	70	g
mint	1	g
chili powder	1	g
pomegranate seeds	30	g

Nutrition and allergens	
Allergens: 1, 3, 7 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	231.5 kJ
Carbohydrate	5 g
Fat	16.7 g
Protein	15.1 g
Water	0 g

Directions

Preheat the oven to 220°C, hot air mode 0%.

Pat the cheese (cut into 24 chips) dry with a clean teatowel or kitchen paper.

Put the flour, paprika, garlic and some onto a plate and mix well. Put the beaten egg in a shallow bowl. Have a Retigo bake tray at the ready. Coat the cheese first in the beaten egg, then in the flour mixture and pop onto bake tray. Make sure you cover them evenly. Take each floured bit of cheese and put it back into the flour for a second coating. Spray the bake tray with thin layer of oil, place the cheese next to each other leaving small spaces among them, spray oil over the top of them and put in Retigo combi oven. The chips will take about 4 minutes: the outside should be deep golden brown.

Once you are ready to serve, drizzle over the soured cream, sprinkle over the salt, mint and chilli flakes, and top with the pomegranate seeds.

Recommended accessories



Vision Bake