

Halloumi Cheese Flower

Recipe By *Steven Rothfeld*



Cooking and Prep:  10
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Serves:  2

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Gluten Free,
Pescetarian

Source: Israel Eats

Cuisines: Israeli

This soft, fresh cheese simmering with plump red tomatoes and seasoned with garlic, chili, and cilantro is presented in the shape of a savory flower blossom. A single flower will only make you crave a bouquet. Serve with warm pita.

Ingredients (8)

Main ingredients

- 3 tablespoons **Bartenura Olive Oil**
- 1 medium-size ripe red tomato, halved and thinly sliced
- 3 to 4 ounces (85 to 110 grams) halloumi or mozzarella cheese, thinly sliced
- salt

- freshly ground **Gefen Pepper**
 - 3 large garlic cloves, thinly sliced
 - 1 small fresh green chili, thinly sliced
 - 10 cilantro sprigs
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Start Cooking

Prepare the Cheese Flower

1. Heat oil in a heavy eight-inch (20 cm) skillet over medium heat
2. Arrange the tomato slices in a skillet in the shape of a circle. Top tomato slices with the cheese slices. Sprinkle with salt and pepper.
3. Arrange the garlic and chili slices atop the cheese. Bunch the cilantro sprigs in the center of the skillet.
4. Continue cooking until cheese is soft but not totally melted.
5. Serve immediately.

Credits

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