

Breaded Haloumi Cheese Salad

Recipe By Rivky Kleiman



Cooking and Prep: 
2.5 h

Serves:  6

Contains:   

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian

Source: Family Table by

Mishpacha Magazine

Ingredients (20)

Salad

- 1 bag shredded romaine lettuce
- 1 thinly sliced red onion
- 1 thinly sliced cucumber
- 2 thinly sliced plum tomatoes
- 1 cup **Gefen Black Olives**

8 ounces (225 grams) breaded haloumi cheese cubes (see below)

Dressing

2 teaspoons Gefen Worcestershire Sauce

1/4 cup Gefen Olive Oil

2 cloves garlic, crushed

3 tablespoons Gefen Mayonnaise

3 tablespoons sugar

1 teaspoon mustard powder

1 tablespoon dried parsley

1 tablespoon dried chives

Breaded Haloumi Cheese Cubes

1 8 ounce (225 grams) block haloumi (or mozzarella) cheese

3/4 cup Gefen Seasoned Bread Crumbs

1/2 cup grated parmesan cheese

1 teaspoon salt

2 large eggs, beaten

3/4 cup vegetable oil

Start Cooking

Prepare the Cheese Cubes

- 1.** In a small bowl, stir breadcrumbs, grated parmesan, and salt together. In a separate bowl, beat eggs.
- 2.** Dip cheese cubes into eggs to coat completely. Allow excess to drip back into bowl. Coat cheese with breadcrumb mix.
- 3.** Repeat process to coat the cheese completely. Lay on a Gefen Easy Baking Parchment-lined

cookie sheet. Cover and freeze for 2 hours.

4. Heat oil in a large frying pan over medium heat. Fry cheese cubes until golden brown (about 1 minute each side). Transfer fried cheese cubes to a plate.

Prepare the Salad

1. Blend together dressing ingredients.
2. Layer salad ingredients on a platter or in a large salad bowl. Add dressing. Toss and enjoy.

Note:

Dressing can be stored up to a week in the refrigerator. Cheese cubes can be prepared up to a day in advance and stored in the refrigerator.