

Salt and Serenity

Fig and Halloumi Salad

Recipe adapted from "*Ripe Figs: Recipes and Stories from Turkey, Greece, and Cyprus*" by Yasmin Khan.

Serves 4

200-gram package Halloumi cheese

1 large egg

¼ cup cornmeal

2 Tablespoons vegetable oil

142-gram box of baby arugula

½ pomegranate, seeded

8 fresh figs, quartered

2 Tablespoons olive oil

1 Tablespoon white wine vinegar

2 Tablespoons honey

1 teaspoon finely chopped thyme

Freshly ground black pepper

1. Cut Halloumi into 8 slices. Cut each slice in half. Lightly beat egg in a small bowl, then place cornmeal in a medium bowl. Working with 1 or 2 pieces at a time, dip Halloumi into egg, letting excess drip back into bowl, then gently toss in cornmeal, shaking off any excess.
2. Heat oil in a large non-stick skillet over medium-high. Cook Halloumi until golden brown, about 2 minutes per side. Transfer to paper towels and let drain 1 minute.
3. Whisk olive oil and vinegar together in a small bowl. Toss arugula with oil and vinegar. Arrange dressed arugula on a large platter or shallow bowl.
4. Heat honey and thyme in a small saucepan over medium-low, swirling pan occasionally, until warm. Do not let honey boil.
5. Arrange fried Halloumi and quartered figs over the arugula. Scatter pomegranate seeds over the salad. Drizzle hot honey over the salad. Add freshly ground black pepper to taste.